

*Norwegian Seafood Dinner with
Eu Yan Sang Herbs*
挪威海鲜余仁生药材盛筵

Wednesday 29 April 2009 | 7.00pm to 11.00pm
InterContinental Singapore,
Bugis Grand Ballroom

FINE CUISINE

GREAT WINES

UNIQUE DINING

深洋鲑鱼与深水虾之邂逅

Sashimi of Norwegian ocean sea trout with a Angelica Root wasabi dressing
Deep water prawn in Codonopsis Root chilled broth
2007 Parri Estate, Viognier Chardonnay

高汤沙参玉竹浸貽贝饺子

Double boiled chicken consommé with Norwegian mussel dumpling
Infused with Solomon's Seal, Glehnia root & Chinese wolfberries
2007 Parri Estate, Sauvignon Blanc

文火焗莲枣茸鲑鱼, 香脆淮山

Slow baked Norwegian salmon fillet marinated in soy & honey
Red Date & lotus puree, deep fried chinese yam
2005 Parri Estate, Shiraz Viognier

云耳红枣蒸活扇贝

Steamed scallop with Red Date & Black Wood-Ear Mushroom
2004 Parri Estate, Cabernet Shiraz

山楂西施汁比目鱼, 醋淹青红芥果

Crispy white Halibut with spicy Hawthorn Berry sauce
Duet of apple in Haw flake sake-vinaigrette
2004 Parri Estate, Cabernet Shiraz

余仁生参酒蛋白帝皇蟹蒸日本面线

Japanese Sohmen noodles steamed in Ginseng Wine with
King crab leg & egg white broth

花旗参炖椰子八宝清汤

American Ginseng with Eight Treasures *ChingTng*
Served in Tropical young coconut

S\$168

*Prices are subject to prevailing taxes.
Citibank cardmembers are entitled to 10% off.*

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