

*An Evening of Indulgence with
Rougié Foie Gras &
Robert Weil Wines*

Thursday 23 April 2009 | 7.00pm to 11.00pm
Privé

FINE CUISINE

GREAT WINES

UNIQUE DINING

Pre-Dinner Canapé Selection

Molten foie gras empanadita
Foie gras ravioli, duck consommé
Sandwich, foie gras mousse, smoked salmon, rye bread
Spheres, riesling, foie gras
Royale de torchon de foie gras de canard
2006 Weingut Robert Weil, Riesling Kabinett

Dinner

Cuisine of Executive Chef Wayne Nish of Privé:

Rare foie gras, riesling custard, mirabelle plum gastrique
2005 Weingut Robert Weil, Riesling Kiedrich Gräfenberg Auslese

Cuisine of Special Guest Chef Dorin Schuster of The Legian, Bali

Scallop ceviche, cured foie gras, yuzu
2005 Weingut Robert Weil, Riesling Kiedrich Gräfenberg Auslese

Cuisine of Executive Chef Wayne Nish of Privé:

Torchon de foie gras, langoustine, jamon de iberico, haricots verts
2004 Weingut Robert Weil, Riesling Kiedrich Gräfenberg Auslese

Cuisine of Special Guest Chef Dorin Schuster of The Legian, Bali

Poached foie gras, kyoto tofu, micro greens
2003 Weingut Robert Weil, Riesling Kiedrich Gräfenberg Auslese

Cuisine of Executive Chef Wayne Nish of Privé:

Baby quail, foie gras, spinach, sage
2002 Weingut Robert Weil, Riesling Kiedrich Gräfenberg Auslese

Cuisine of Special Guest Chef Dorin Schuster of The Legian, Bali

Pigeon, foie gras, white asparagus, truffle jus
2002 Weingut Robert Weil, Riesling Kiedrich Gräfenberg Auslese

Riesling-spätlese wine jelly with red fruits
2006 Weingut Robert Weil, Riesling Spätlese

S\$188

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

Held In:

UNIQUELY
Singapore
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