

*Spanish Gala Dinner with  
Priorat Wines*

Monday 20 April 2009 | 7.30pm to 11.00pm  
The Sentosa Resort & Spa,  
The Grand Salon

FINE CUISINE

GREAT WINES

UNIQUE DINING

Pre-Dinner Canapé Selection

Cuisine of Executive Chef Michael Leibl

Chorizo marshmallow  
Frozen pumpkin – espelette – quinoa “popcorn”  
Cantaloupe & mint shooter – buttermilk froth  
Beef tongue – brioche – truffle aioli

Cuisine of Special Guest Chef Alfonso Castellano

Cockle spherification with lemon  
Stuffed anchovies with “salmorejo”  
Anchovies in vinegar & “ajo blanco”  
Spanish cold soup “gazpacho”  
Ham croquette

Dinner

Cuisine of Special Guest Chef David Muñoz

Cold appetizer:  
Coconut macadamian ajo blanco, grilled oyster, hoji blanca olive oil

Hot appetizer:

Carrot skin dumpling, stuffed with rabbit stewed with chinese five spices and carrot monografic

Cuisine of Masterchef Sergi Arola

Vichyssoise of char-grilled spring onions, scallop, deep-fried egg yolk & black truffle

Cuisine of Masterchef Sergi Arola

Pan-fried sea bass in citronelle with sugarsnaps & potato pavé

Cuisine of Masterchef Sergi Arola

Duck with pear & pomegranate

Cuisine of Masterchef Oriol Balaguer

Dessert:

Essential

**S\$248**

*Prices are subject to prevailing taxes.  
Citibank cardmembers are entitled to 10% off.  
Menu as at 16 April 2009. Subject to changes.*

Held In:

UNIQUELY  
Singapore  
visitsingapore.com

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