

FINE CUISINE

GREAT WINES

UNIQUE DINING

Pre-Dinner Cocktail

*NV Wolf Blass, Sparkling Brut Pinot Chardonnay*

Dinner

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

**Scallop carpaccio with  
semi-dried tomatoes, cauliflower cous-cous, lemon vinaigrette**  
*2006 Saltram, Makers Table Unwooded Chardonnay*

*Cuisine of Executive Chef Kelvin Low of Wildlife Reserves Singapore*

**Pan-seared yellow fin tuna  
with fennel, fresh herbs mesclun, aged balsamic dressing**  
*2006 Saltram, Makers Table Chardonnay*

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

**Steamed zucchini flower  
with Queensland spanner crab & holy basil, saffron-champagne nage**  
*2006 Yarra Ridge, Pinot Noir*

*Cuisine of Executive Chef Kelvin Low of Wildlife Reserves Singapore*

**Oven-baked wagyu tenderloin  
pea purée, baby carrot, turnip, truffle-Merlot jus**  
*2007 Saltram, Makers Table Shiraz*

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

**Charcoal-grilled Seito tomato with  
fresh goat cheese, wild rucola, basil oil**  
*2006 Matua Valley, Hawkes Bay Cabernet Merlot*

*Cuisine of Executive Chef Kelvin Low of Wildlife Reserves Singapore*

**Chempedak crème brûlée served with fruits**

**S\$268**

*Prices are subject to prevailing taxes.  
Citibank cardmembers are entitled to 10% off.  
Menu as at 12 April 2009. Subject to changes.*

Held In:

**UNIQUELY  
Singapore**  
visitsingapore.com

Jointly Organised By:



**PETER KNIPP**  
holdings pte ltd

Proudly Presented By:



**citibank**

**Wildlife Gourmet Safari  
Vegetarian**

Friday 24 April 2009 | 6.30pm to 11.00pm  
Singapore Zoo

FINE CUISINE

GREAT WINES

UNIQUE DINING

**Pre-Dinner Cocktail**

*NV Wolf Blass, Sparkling Brut Pinot Chardonnay*

**Dinner**

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

**Tomato tartar**

with basil seeds, white tomato foam, yuzu lime zest  
*2006 Saltram, Makers Table UnChardonnay*

*Cuisine of Executive Chef Kelvin Low of Wildlife Reserves Singapore*

**Carrot terrine flavored with orange juice**

with air flown mixed salad enhanced with lemon-orange dressing  
*2006 Saltram, Makers Table Chardonnay*

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

**Stuffed zucchini flower**

with mushroom & truffle salsa, tarragon butter  
*Yarra Ridge, Pinot Noir (vintage TBA)*

*Cuisine of Executive Chef Kelvin Low of Wildlife Reserves Singapore*

**Grilled vegetables Mediterranean style**

with truffle oil, pea purée, baby carrot, turnip, truffle-Merlot jus  
*2007 Saltram, Makers Table Shiraz*

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

**Charcoal-grilled seito tomato**

with fresh goat cheese, wild rucola, basil oil  
*2006 Matua Valley, Hawkes Bay Cabernet Sauvignon*

*Cuisine of Executive Chef Kelvin Low of Wildlife Reserves Singapore*

**Chempedak crème brûlée served with fruits**

**S\$268**

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