

*Champagne Devaux Dinner  
featuring Asian Flavours*

Friday 24 April 2009 | 7.00pm to 11.00pm  
Swissôtel the Stamford Singapore,  
Equinox PDR 2, 3, 4

FINE CUISINE

GREAT WINES

UNIQUE DINING

Pre-Dinner Canapé Selection

Potato carbonara with onion & crispy organic rice soufflé  
Chervil & mint spaghetti, organic citrus-cured stone crab tartar  
Confit of ocean trout, olive oil sorbet  
*Champagne Devaux, Ultra "D" NV*

Dinner

Drunken lobster sashimi  
pickled watermelon, tobiko & pomelo, sweet chilli dressing  
*Champagne Devaux, Cuvee "D" Brut NV*

Kaffir lime tom yam tea  
*Champagne Devaux, Blanc de Noir NV*

Sesame chawan mushi with gooseliver marinated with sake  
*Champagne Devaux, Cuvée Rosé NV*

Cod & scallop masala "Bombay style"  
Basmati rice, curry fish gravy  
*Champagne Devaux, Rose Intense NV*

Five-spice braised beef with caramelized tomato lollipop  
*Champagne Devaux, Cuvee "D" Millesime 1996*

Yuzu cream catalane, golden strawberry jelly, gula melaka streusel  
& lime mascarpone milk sorbet  
*Champagne Devaux, Creme de Cuvee demi-sec NV*

Freshly Brewed Coffee  
Selection of Tea

**S\$188**

*Prices are subject to prevailing taxes.  
Citibank cardmembers are entitled to 10% off.  
Menu as at 11 April 2009. Subject to changes.*

Held In:

UNIQUELY  
**Singapore**  
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