



*Château Léoville Poyferré*  
*Wine Dinner featuring the Cuisine of*  
*Masterchef Regis Marcon*

Wednesday 22 April 2009 | 8.00pm to 11.00pm  
The St. Regis Singapore, Brasserie Les Saveurs

FINE CUISINE

GREAT WINES

UNIQUE DINING

Amuse Bouche

Chaud Froid

Fennel Pannacota and wild mushroom,  
Roasted Maine lobster in sweet and sour firs broth  
*2005 Château Léoville Poyferré*

Langoustines

Vietnamese *pho*, langoustine “Mariniere” with fresh spring herbs  
*2003 Château Léoville Poyferré*

Salmon

Slow-cooked organic salmon, asparagus & morels,  
dry mushroom sabayon  
*2000 Château Léoville Poyferré*

Foie Gras

“Croustillant” of foie gras & strawberries  
*1999 Château Léoville Poyferré*

Mushroom Tea

Wild mushroom tea scented with “Tanaïsie” leaf  
*1996 Château Léoville Poyferré*

Lamb

Lamb in 3 ways: saddle, cutlet & shoulder, porcini praline  
*1983 Château Léoville Poyferré*

“Le Puy” Lentils

Confit of green lentils & jasmine tea, pineapple sorbet

Exquisite Chocolate Chicory

Dark chocolate cake, crispy chocolate and chicory granité

Petit Four

*S\$428*

*Prices are subject to prevailing taxes.  
Citibank cardmembers are entitled to 10% off.  
Menu as at 17 April 2009. Subject to changes.*

Held In:

UNIQUELY  
**Singapore**  
visitsingapore.com

Jointly Organised By:



PETER KNIPP  
holdings pte ltd

Proudly Presented By:



**citibank**