

*Parker Coonawarra & Yering Station  
Wine Dinner featuring the cuisine of  
Masterchef Dan Hunter*

Tuesday 21 April 2009 | 7.30pm to 11.00pm  
Iggy's

FINE CUISINE

GREAT WINES

UNIQUE DINING

SARDINE, jamon, radish, smoked tuna

*2004 Yarrabank Cuvee*

ROCK LOBSTER, liquid almond, orange blossom

*2005 Yering Station Reserve Chardonnay*

HIRAMASA KING FISH, cucumber, wild rice, saffron

*2006 Yering Station Marsanne Viognier Roussane*

CALAMARI, black rice, pea, ginger

*2002 Yering Station Reserve Pinot Noir*

CHICKEN, truffle, broken egg

*2006 Yering Station Reserve Pinot Noir*

LAMB, young garlic, sheep's milk, licorice

*2004 Parker Coonawarra First Growth*

*2001 Parker Coonawarra First Growth*

*1998 Parker Coonawarra First Growth*

FIG LEAF SOUP, fresh and dried berries

PISTACHIO, hazelnut, honeycomb, chocolate

***S\$268.00***

*Prices are subject to prevailing taxes.*

*\*\*Some items on the menu may change subject to the availability of seasonal ingredients.*

*Menu as at 11 April 2009. Subject to changes.*

Held In:

UNIQUELY  
**Singapore**  
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