

Absinthe
WGS Celebratory Menu 2009

20 to 26 April 2009 (Lunch & Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

**Tartare of Hokkaido scallops
with citrus dressing, caviar & seaweed tuile**

**Sauterne marinated terrine of foie gras
with toasted sourdough & fig chutney**

Champagne Sorbet

**Grilled angus beef tenderloin
with potato galette, baby vegetables & truffle sauce**

Or

**Seared john dory fillet
with crushed potatoes, baby spinach & vanilla beurre blanc**

Passion fruit soufflé with mango sorbet

S\$120

All prices are subject to 10% service charge and 7% GST

Held In:

**UNIQUELY
Singapore**
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Jointly Organised By:



PETER KNIPP
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