



Pontini WGS Celebratory Menu 2009

20 to 24 April 2009 (Lunch & Dinner) 25 April (Dinner Only)

FINE CUISINE

GREAT WINES

UNIQUE DINING

King prawn tartare with oscietre caviar, green asparagus & pea water

Seared scallop with truffle vinaigrette & textures of beetroot

Potato ravioli with girolles mushrooms, parmesan jelly & chicken jus

Seared snapper with sweet bread, pearl onions & black truffle jus

Seared beef tenderloin with foie gras, endive & raspberry reduction

Yoghurt espuma with jellies & fruit

S\$118

All prices are subject to 10% service charge and 7% GST Citibank cardmembers are entitled to 15% off.

Held In:

Jointly Organised By:



Proudly Presented By:





