

*Hua Ting*  
WGS Feature Activity Menu 2009

“Best of Both! A Gourmet Showcase by Hua Ting’s Top Chefs”

Monday 27 April 2009 | 7.00pm to 10.00pm

FINE CUISINE

GREAT WINES

UNIQUE DINING

**水晶鲨鱼冻拼咸菜煮鲨鱼**

Chilled shark’s meat in crystal jelly accompanied  
with braised shark & preserved cabbage

**仿蛇鳄鱼烩中鲍翅**

Braised baby superior shark’s fin with shredded crocodile  
traditional Hong Kong style

**蒜子扣鳄鱼皮**

Braised crocodile skin with whole garlic  
& seasonal greens

**串烧鳄鱼肉**

Grilled crocodile skewered with home-made sauce

**蒸羊肚野菌糕**

Steamed French morel wild mushroom cake

**千层糕拼红豆彩虹杯**

Steamed cake-layered with salted egg yolk accompanied  
with chilled rainbow jelly

S\$168 (with wine pairing)  
S\$128 (without wine pairing)

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

Held In:

UNIQUELY  
**Singapore**  
visitsingapore.com

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