

Golden Peony
WGS Celebratory Menu 2009

“A Legend of Four *Shi Fu (Masters)*”

20 to 26 April 2009 (Lunch & Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Curry & Siam-spiced seafood in crispy puff
Steamed shrimp with asparagus in crystal skin topped with salmon roe

‘Tom yam’ soup with ‘wanton’ in a whole young coconut
Shark’s fin & seafood wrapped with egg white crêpe, with braised crabmeat & roe

Steamed fillet of ‘soon hock’ in chef’s home-made sauce
Golden pumpkin, asparagus & wild mushroom
rolled in fillet of sea perch & bundled with angled luffa

Baked fillet of chicken marinated in lemongrass sauce
Golden mushroom rolled in a slice of pan-fried beef
& drizzled with barbecue sauce

King prawn sautéed in XO chilli sauce
on stir-fried Siam-spice-enhanced rice vermicelli
Scallop skewered with ‘choy sum’ on steamed ‘mian xian’ in Chinese wine broth

Sweet glutinous rice with fresh mango dressed with coconut milk
Chilled cream of avocado with coral weed

S\$120

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

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