

*The Prime Society*  
**WGS Celebratory Menu 2009**

20 to 26 April 2009 (Lunch & Dinner)  
*\*No lunch on Monday*

FINE CUISINE

GREAT WINES

UNIQUE DINING

**Vitello Tonnato**

Pepper crusted poached veal on sautéed asparagus & tuna mayonnaise  
*2007 Auntsfield 'Cob Cottage' Chardonnay - Marlborough, New Zealand*

**Braised Beef Cheek Tortellini**

Served with shredded zucchini & mustard fruit jus  
*2007 Two Big Men - France*

**Grass & Grain Tenderloin**

Two tenderloin medallions, one pasture fed & the other grain-fed  
served with basil beans & horseradish infused hollandaise sauce  
*2004 Thorpe Reserve Cabernet Sauvignon - McLaren Vale, South Australia*  
*2004 Vynfields Pinot Noir - Martinborough, New Zealand*

**Pre-Dessert**

Mint & Pineapple

**Chocolate & Cherries**

Cherry semifreddo with warm chocolate fondant & sour cherries in jelly  
*2004 Bella Ridge Kyoho - Swan Valley, Western Australia*

**S\$208 (with wine pairing)**  
**S\$128 (without wine pairing)**

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

Held In:

**UNIQUELY**  
**Singapore**  
visitsingapore.com

Jointly Organised By:



**PETER KNIPP**  
holdings pte ltd

Proudly Presented By:



**citibank**