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Celebration World Gourmet Summit 2011

25 APRIL - 8 MAY

FINE CUISINE | GREAT WINES | UNIQUE DINING

Rougié Foie Gras Dinner

Featuring The Cuisine Of Serge Vieira & Wines Of Weingut Joh. Jos. Prüm
3 May 2011 | 8.00pm to 11.00pm | Brasserie Les Saveurs, The St. Regis Singapore

amuse bouche trio

black angus beef roll, pommes paille crispy potatoes,
avocado and shallots, tartelette and crab ravioli,
aligot mashed potatoes and cantal tuile
Champagne Louis Roederer, Brut Première

duck foie gras simply cooked, beetroot jelly
2008 Weingut Joh. Jos. Prüm, Graacher Himmelreich Riesling Spätlese

scallops in a foie gras and spaghetti shell
2008 Weingut Joh. Jos. Prüm, Wehlener Sonnenuhr Riesling Spätlese

grilled foie gras, pak choi and cabbage consomme
2007 Weingut Joh. Jos. Prüm, Wehlener Sonnenuhr Riesling Spätlese

line-caught atlantic seabass, cauliflower purée, olive viennoise
2003 Weingut Joh. Jos. Prüm, Wehlener Sonnenuhr Riesling Spätlese

beef in a potato and foie gras croustille, carrots and cardamom
2003 Weingut Joh. Jos. Prüm, Wehlener Sonnenuhr Riesling Auslese

mara des bois strawberries milefeuille,
honey ice cream, milk and strawberries dash
2003 Weingut Joh. Jos. Prüm, Graacher Himmelreich Riesling Auslese Goldcapsule

petit fours

selection of nespresso grand cru
ristretto, lungo forte, espresso decaffienato
gryphon tea wgs 2011 celebratory blend

S\$288+ per person

All prices are subjected to 7% GST
Citibank cardmembers are entitled to 10% off
Menu accurate as at 19 April 2011



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