

6 APRIL TO 3 MAY 2015

le bistrot du sommelier
wgs: a journey into timeless classic
a la carte

entrée

soupe aux truffes noire vge
black truffle, foie gras dumplings and macédoine of
vegetables simmered in duck consommé, topped with puff
pastry
\$35++

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main

canard de challans, a l'orange servi avec tourte aux abats et
champignons
oven roasted whole challans duck, his leg confit served
with "tourte" of giblets and mushrooms, potato gratin and
orange sauce
(min. 2 to share)

Price for 4 to share @ \$47++ per person

Price for 3 to share @ \$63++ per person

Price for 2 to share @ \$94++ per person

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dessert

petit pot au chocolat
dark chocolate petit pot served with whipped cream and
crunchy chocolate pearl
\$16++

****Terms**

Pre order required (2hours waiting time)
per serving is whole duck

EPICUREAN DELIGHTS
14 to 25 April 2015

FINE CUISINE | GREAT WINE | UNIQUE DINING

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