# A CELEBRATION OF CULINARY DIVERSITY



with cuisines from different parts of india as an inspiration, the chef brings an interesting twist in his dishes. and with emphasis on the presentation he is all set to woo his audience.

cuisine. maintaining d'bell's brand ethos of providing a notable dining experience with modern culinary techniques, chef satish madaan has carefully crafted the menu. he pursues world gourmet summit 2015 an ideal platform to showcase his new creations to the connoisseurs of food.

skillfully using bouquet of spices, the chef ensures that the authentic flavours of the indian cuisine are maintained. acknowledging an increasing popularity of healthy food, the chef has increased the number of healthier options in his menu, where he maintains his emphasis on using fresh products and light ingredients.

at his creative best, chef satish madaan has designed this set menu as a preview of the new a la carte menu to be launched at d'bell soon. the chef has once again come up with something really unique and special and believes to have raised the bar higher to create an impression at world gourmet summit 2015.

EPICUREAN DELIGHTS 14 to 25 April 2015

FINE CUISINE | GREAT WINE | UNIQUE DINING

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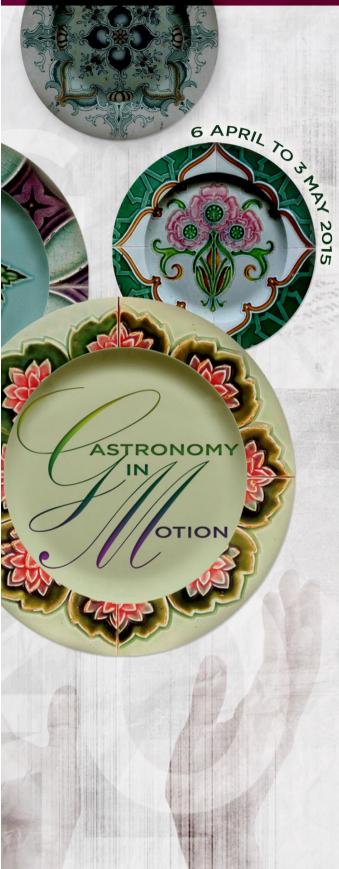






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# A CELEBRATION OF CULINARY DIVERSITY





d'bell singapore wgs 4 course set menu \$65++ per person

# soup badami dhingri soup

blend of shitake and button mushroom with fresh almond puree, garnished with fresh herbs

# tandoori grilled kebab chef's creative tandoori kebabs

(select any one)

# kabuli chane ki gilawat

chick peas kebab with prunes and cheddar cheese filling, carefully seared on griddle

# rogani prawn

tandoor roasted king prawns marinated in sour cream, crushed pepper and dried mango

# makhmali murgh ki boti

chicken supreme infused with cardamom essence and saffron cream

#### mains

(select any one)

### makai aur paneer ke soole

sweet corn and cottage cheese kebabs in smooth tomato gravy, served with fenugreek pulao

#### shahi chicken roulade

filled with spinach, cheddar cheese and minced chicken, paired with risotto and creamy mint curry

### hyderabadi masala lamb chop

premium grade succulent lamb chop smoked with aromatic cloves and carefully seared with flavorful marinade, served with multilayered tandoori bread

### dakshin meen curry

norwegian cod fillet glazed with coconut sauce and spices from southern indian, accompanied with flavourful masala upma

# desserts (select any one) wild summer berry kulfi

indian ice-cream prepared with low fat milk, berries and nuts

gajar ka halwa with pistachio gelato

warm carrot pudding topped with pistachio gelato

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