

6 APRIL TO 3 MAY 2015

d'bell singapore

after a successful year of admiration from the dinners and critics for his gastronomic abilities, chef satish madaan has decided to increase the spread in his menu of modern indian 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.

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.

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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YourSingapore

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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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