A CELEBRATION OF CULINARY DIVERSITY

6 APRIL TO 3 13 PL

2015



Gastronomic Journey of Brazil

Menu

Welcome Reception A Selection of Brazilian Snacks with a glass of Caipirinha

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Soup Traditional Cream Soup topped with Caviar Black Bean Soup garnished with Prawn with a glass of Veuve Cliquot Rose Brut

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Sides & Salad Mashed Tapioca with Truffle Oil Baião-de-Dois (Rice with black eyed peas) Salpicao Salad with a glass Miolo Reserva Chardonnay (Brazil 2009)

~*~ Meat Parade Codfish Rack of Lamb Kurobuta Pork Shoulder

Wagyu Alcatra (Top side) Wagyu Picanha (Rump steak) Premium Beef Ribs Chicken Catupiry Prawn with a glass of Dona Paula Estate Black edition Malbec (Argentina 2012)

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Dessert Platter Brigardeiro de Chocolate Crème de Papaya com Cassis Mousse de Passionfruit Caramelised Pineapple with Cinnamon Coat

with a glass of deBortoli Noble One Botrytis Semillon (Australia 2007)

EPICUREAN DELIGHTS 14 to 25 April 2015

S\$170 NETT per person

FINE CUISINE | GREAT WINE | UNIQUE DINING

In Partnership With

ASTRONOM

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