## CELEBRATION OF CULINARY DIVERSITY





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kaluga queen caviar dinner presented by indoguna with snow leopard vodka featuring sandro falbo

> pre-dinner reception canapes champagne

> > water

rainbow blinis, cured hamachi and fresh burrata

earth

lemon scented celeriac, jerusalem artichoke mustard and dill crème fraiche foams snow leopard vodka cocktail

raw

oyster on its shell, sea grapes, pickled shallot & caviars, carabinero tatar, caviar in lime spuma champagne

rain

champagne sorbet with caviar

wind

sea urchin pops, dashi broth in the probe snow leopard vodka cocktail

clouds

stir fried egg white, blue swimmer crab wines

field

roasted jurassic quail, pan seared foie gras prosperity noodle, golden fish maw broth wines

forest

ivory chocolate bar amarena cherry, slated caramelized puree, rose caviar and passion fruits sorbet snow leopard vodka cocktail

EPICUREAN DELIGHTS 14 to 25 April 2015

> WINE | UNIQUE DINING FINE CUISINE GREAT

In Partnership With





Produced By

PETER KNIPP

ourSingap

Held In