



WGS Special Menu

PROMOTIONAL THREE-COURSE PRIX FIXE LUNCH

28 March to 24 April 12.30pm to 2.30pm \$45.00++ per person

SMALL PLATES

Warm Spinach Salad Poached Egg, Crispy Prosciutto, Burnt Butter Vinaigrette

Shallot Tart Tartin Roquefort Parfait, Arugula, Hazelnuts

Grilled Romaine Lettuce King Oyster Mushroom, Truffle Cream, Parmesan Foam

Prawn Cocktail Avocado, Mango, Marie Rose Sauce

Beef Carpaccio Pickled Beets, Frisee, Horseradish Buttermilk

> SOUP OF THE DAY with sourdough toast

BIG PLATES

CRISPY DUCK CONFIT Lyonnaise Potatoes, Fine Beans, Balsamic Jus

PAN ROASTED SEABASS Savoy Cabbage, Tomato and Basil Fondue

ROASTED CORN FED CHICKEN BREAST Truffle Mousseline, Brussels Sprouts, Foie Gras Emulsion

GRILLED SALMON Fennel Salad, Seaweed, Yuzu Butter Sauce

CHARGRILLED SMOKED RIBEYE Creamed Spinach, Onions Rings, Shallots in Red Wine

PUDDING

"SNICKERS" BAR Roasted Peanuts, Salted Caramel, Vanilla Ice Cream

* Price is subject to service charge and prevailing government taxes.



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UOB CARDS







WGS Special Menu

FOUR-COURSE DISGRUNTLED DINNER

28 MARCH 2016 - 24 APRIL 2016 \$118.00 ++ per person Additional of \$45++ with Wine Pairing

SEARED SCALLOPS Green Peas, Crispy Pancetta Lis Neris, Sauvignon Blanc 2011 (Friuly, Italy)

RAVIOLI OF EGG YOLK Spinach & Ricotta, Shaved Black Truffle Macon Village, Domaine De La Bongran 2012 (Burgundy, France)

TWICE COOKED BEEF SHORT RIBS White Kimchi, Spicy Mayonnaise Costieres De Nimes, Domaine De Perrieres 2010 (Rhone Valley, France)

"SNICKERS" BAR Roasted Peanuts, Salted Caramel, Vanilla Ice-Cream Hans Tschida Samling 88 Beerenauslese 2013 (Burgenland, Austria)

All menu items listed here are not interchangeable with any other menu including a la carte menu. We reserve the right to change any menu items which are of the same or similar value without any prior notice.

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Event Organiser

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