




# Krug Stars Dinner

with  Julien Royer

**Venue:**  
ODETTE, Singapore

**Date:**  
Friday, 7 April 2017

**Time:**  
7:00pm

**Price:**  
\$388+ pp

**Chef:**  
 Julien Royer



Guided by Chef Royer's lifelong respect for seasonality, terroir and artisanal produce sourced from boutique producers around the world.

Odette has two-michelin stars and was recently listed at #9 on Asia's 50 Best Restaurants 2017 sponsored by S.Pellegrino & Acqua Panna.

## MENU

SELECTION OF CANAPES  
*krug, grande cuvee edition 163*  
\*\*

DINNER MENU  
SARDINE POINTE BRETAGNE 'PRINTANIERE'  
rhubarb nage, pickled onions, fennel  
*krug, rose*  
\*\*

XL LANGOUSTINE  
fregola sarda 'comme un risotto', mushroom ketchup, comte cheese  
*krug, rose*  
\*\*

55 SMOKED ORGANIC EGG  
smoked potato syphon, chorizo iberico, buckwheat  
*clarendelle blanc by haut brion*  
\*\*

ARCTIC TOOTHFISH  
miso butter, braised kabu, fairy rings  
*krug, 2003*  
FABIEN DENOUR PIGEON IN 3 SERVINGS  
bbq breast, confit leg, liver parfait  
*clarendelle rouge by haut brion*  
\*\*

LEMON TART  
organic meyer lemon, basil sorbet, kaffir lime  
\*\*

DOUCEURS  
coffee  
newby tea selections  
\*\*

*Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.*

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