



Ukraine Evening with Iurii Kovryzhenko

Venue:

The Fullerton Hotel,
Singapore

Date:

Wednesday, 5 April 2017

Time:

7–11:00pm

Price:

\$288+ pp

Chef:



Iurii Kovryzhenko



BOOK NOW

"What nature gives us – it is something divine. It is important for me to fill my cuisine with colors, because they bring happiness to people. And my philosophy is to give happiness through food. "

MENU

amuse-bouche

ORANGE PÂTÉ

delicate pate of chicken liver, jelly & orange sauce

2012 f. Theinpont, blanc

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CRAWFISH MOUSSE

freshwater crawfish mousse from,
white wine & creamy glazes

2012 f. Theinpont, blanc

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ANCHOVY with ROOT VEGETABLES

salted anchovies with beets, carrots under honey dressing

maset, cava reserva brut nature aurum

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CHERRY DUMPLINGS with MADEIRA SAUCE

cherries, beef, salted cheese & madeira sauce

2013 pont des arts, reserve speciale-nuits st george

**

DUCK with APPLES & GRECHOTTO (BUCKWHEAT RISOTTO)

baked duck with apples, buckwheat & dried fruits

2012 pont des arts, saint emilion gc

**

APPLE & CHERRY CHEESECAKE

cheesecake with baked apple, cherries & nuts

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coffee

newby tea selections

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



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