

WORLD GOURMET SUMMIT 2020

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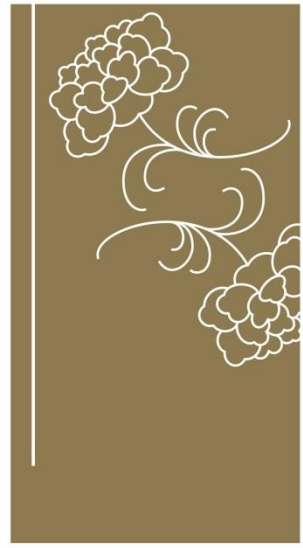
FINE CUISINE • GREAT WINE • UNIQUE DINING



www.worldgourmetsummit.com



WGS Resident
Chef Ku Keung



GOLDEN
PEONY
chinese cuisine

WGS Celebratory Menu

16 February 2020 – 22 February 2020
LUNCH & DINNER | Sunday – Saturday
Starting from \$68pp

Join us for a unique dining experience. Master the art of wine appreciation through an exclusive wine pairing 6-course dinner menu at our esteemed award-winning Chinese restaurant on 21st February 2020!

Make your reservations now!

*Prices are subject to 10% service charge and 7% GST
Kindly refer to restaurant's official website for updated operating hours*



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WGS Celebratory Menu

Available for lunch

2019 年 环球 铜 奖: 新 越 双 拼
(越南米纸龙虾冰菜卷, 辣椒蟹肉石榴球)
3rd runner up of Gourmet Master Chef 2019
Deluxe Combination
Vietnamese Rice Roll with Lobster and 'Ice Plant'
Chili Crab Meat Ball

金 皇 海 鲜 天 使 虾 汤 伴 春 卷
Double-boiled New Caledonia 'Obsiblué' Prawn, Scallop
in Mini Golden Pumpkin, Spring Roll at the side

香 茶 伦 敦 鸭 两 味
London' Duck Pancake Roll, Parma Ham,
Pineapple, Crispy Beancurd Skin

脆 皮 烧 肉, 橄 榄 油 海 盐 焗 珍 宝 菇 伴 红 麴 五 谷 米 炒 饭
Crispy Pork Belly, Portobello Mushroom with Olive Oil and Sea Salt
served with Fragrant Fried Red Kojic Multigrain Rice

桂 花 水 晶 汤 圆 冻
Chilled Osmanthus Tea Jelly with Rainbow 'Tang Yuan'

\$68 pp

*Prices are subject to 10% service charge and 7% GST
Menu subject to change depending on available ingredients*

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WGS Celebratory Menu

Available for dinner

2019 年 环 球 铜 奖: 新 越 三 鲜 风 味 (越 南 米 纸 龙 虾 冰 菜 卷,
甘 香 虾 丸, 烟 熏 带 子 石 榴 球)

3rd runner up of Gourmet Master Chef 2019

Trio Platter Combination

Vietnamese Rice Roll with Lobster and 'Ice Plant'

Deep Fried Prawn with 'Kam Heong' Paste

Smoked Scallop Ball

古 鼎 羊 肚 菌 螺 头 玫 瑰 燕 窝 汤

Blooming Bird's Nest with Morel Mushroom and Sea Whe
in Chinese Ritual Bronzes

日 式 焗 菊 花 银 鲈 鱼

Baked Sea Perch with Teriyaki Sauce

茶 香 焗 西 班 牙 排 骨

Baked Iberico Spare Rib infused with Chinese Tea

鸡 油 花 雕 肉 酱 鲍 鱼 蒸 面 线

Steamed Vermicelli 'Mian Xian' Noodle,

Abalone and Minced Pork in Chinese Wine Broth

冻 椰 皇 双 皮 奶 香 草 雪 糕

Chilled Steamed Egg White with Fresh Milk

topped with Vanilla Ice Cream in Young Coconut

\$88 pp

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WGS Celebratory Menu

Available only for 21st February dinner

百香果汁鱼子波士顿龙虾冰菜

Boston Lobster with Passion Fruit Chili Sauce, Fish Roe,
'Ice Plant' Vegetable

Greywacke, Wild Sauvignon, Sauvignon Blanc, Marlborough 2017

椰皇官燕炖螺头干贝汤

Double-boiled Bird's Nest Soup with Sea Whelk,
Conpoy, Young Coconut

Chateau De Laborde Chablis 2018

日式烤菊花鲈鱼

Baked Sea Perch infused with Chrysanthemums, Teriyaki Sauce

香茶伦敦鸭两味

London' Duck Pancake Roll, Parma Ham,
Pineapple, Crispy Beancurd Skin

Domaine De La Janasse Cotes Du Rhone Rouge 2018

京葱蒜子和牛下巴伴天使椰浆饭

Stewed Wagyu Cheek with Leek, Garlic and Spring Onion
served with Fragrant Coconut Rice

Zenato, "Ripassa", Valpolicella D.O.C Superiore, Veneto, Italy 2015

海豚龙眼红枣雪蛤桃胶

Soya Pudding, Hasma, Longan,
Peach Resin and Red Date Broth

\$138 pp

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