

אירופה

www.worldgourmetsummit.com





BINÖMIO

— SPANISH RESTAURANTE —

WGS Resident
Chef Gonzalo Landin

WGS Celebratory Menu

8 March 2020 – 14 March 2020
LUNCH & DINNER | Sunday – Saturday
\$95pp
Optional - \$68pp (Andalusian wines paring)

Join us for a specially crafted menu and dining experience by our award winning team

Make your reservations now!

*Prices are subjected 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 & Dinner

Córdoba

Salmorejo Cordobés (cold tomato soup)

Huelva

Jamon de Jagubo

*Sherry Manzanilla Fernando de Castilla

Cádiz

Assorted fried seafood *White wine, Cuatro Ojos Desvelao, Moscatel

Granada

Grilled artichokes and fresh green peas "menestra"

*Sherry Amontillado Maestro Sierra

Málaga

Cuttlefish and almonds stew

*White wine, Matalian Seco, Palomino Fino

Almería

Chorizo, fava beans, wet rice

*Red wine, Cortijo Aguilares, Pinot Noir

Sevilla

Oxtail & bone marrow

*Red Wine, ARX, Syrah, Tempranillo, Petit Verdot

Jaén

Andalusian flavours Ice Creams

\$95++ per person

Optional - \$68pp (Andalusian wines paring)

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Menu subject to change depending on available ingredients*



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