

# אירופה



[www.worldgourmetsummit.com](http://www.worldgourmetsummit.com)

WORLD GOURMET SUMMIT 2020



FINE CUISINE • GREAT WINE • UNIQUE DINING



# THE WHITE RABBIT

WGS Resident  
Chef Daniel Sia

## WGS Celebratory Menu

15 March 2020 – 21 March 2020  
LUNCH & DINNER | Sunday – Saturday  
Four Courses at \$98pp | Five Courses at \$118pp  
Wine pairing available at \$55 / \$60 pp

Join us for a specially crafted menu and dining experience!

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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**CUISINE & WINE**  
ASIA



# THE WHITE RABBIT



## WGS Celebratory Menu

\*Available for lunch & dinner\*

**BURRATINA SALAD**  
tomato-watermelon tartare, Jerusalem  
artichoke chips, pea tendrils

Or

**ÕRA KING SALMON & SCALLOP CARPACCIO**  
Kaluga Queen caviar, avocado purée,  
baby radish

Paired with *gin and house-made tonic*

**WAGYU CARPACCIO**  
fried brussels sprouts, shaved parmesan,  
truffle cream

Or

**CHICKEN LIVER PARFAIT**  
crowaffle, fig jam, chicory,  
fine herb salad

Paired with *Lawson's Dry Hill Sauvignon Blanc, Marlborough*

**ROASTED KÜHLBARRA  
BARRAMUNDI**  
tomato confit, roasted fennel,  
bouillabaisse jus

Or

**TOURNEDOS ROSSINI  
+10**  
Brandt US Choice tenderloin, wilted spinach,  
pan-seared foie gras

**IBÉRICO PORK COLLAR**  
blackened cabbage, kelp brown butter,  
Meyer lemon purée

Or

**ROASTED JAPANESE SWEET  
POTATO GNOCCHI**  
wilted kale, chanterelles, hazelnuts, sage

Paired with *Miguel Torres Cordillera Syrah, Valle de Casablanca*

**PINEAPPLE BAKED ALASKA**  
roasted pineapple, vanilla ice cream,  
flambéed with dark rum

Or

**LEMON MASCARPONE MOUSSE**  
white chocolate, speculoos,  
blueberry-basil sorbet

Paired with *Han Tschida Angerhof Auslese, Burgenland*

\$98pp (Additional \$55pp for wine pairing)

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Menu subject to change depending on available ingredients



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# THE WHITE RABBIT



## WGS Celebratory Menu

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**FIVE-COURSE SPECIAL**

**BREADED FROG LEGS**

slow cooked egg, maitake mushrooms, pearl onions in red wine, parsley oil, garlic chips

Or

**CLASSIC LOBSTER BISQUE**

Kaluga Queen caviar, lobster timbale, tarragon

Paired with *Château de Berne, Esprit Méditerranée Rosé, Provence*

\$118pp (Additional \$60pp for wine pairing)

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