

אירופה



www.worldgourmetsummit.com





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WGS Resident
Chef Nicky Ng

WGS Celebratory Menu

2 March 2020 – 8 March 2020
LUNCH & DINNER | Monday – Sunday
Starting from \$128pp

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

茅台酒糟叉烧王

“Moutai Prince” with red yeast barbequed pork
Paired with “Oriental Aperitivo”

Moutai Prince | Luxardo Maraschino | Lime Juice | Grapefruit Juice |
Goji Berry Syrup | Topped with Jasmine Foam

山椒玉针大蝦球

Skewer of sancho stir-fried king prawn with asparagus

赛蟹茅台蜜糖焗鲈鱼

“Moutai Prince” with honey-baked seabass and egg white
Paired with “Mos’Chow Mule”

Chrysanthemum-infused Moutai Kweichow | Apricot Brandy | Lime Juice |
Muddled with Japanese Cucumber | Topped with Ginger Beer

鱼子带子姜茸盅仔饭

Ginger-steamed rice with scallop and caviar

冰镇茅台洛神雪葩拼流沙煎堆仔

Rosella sorbet with “Moutai Yingbin” served with
deep-fried sesame custard ball
Paired with “Moutai Cocktail”

Moutai Yingbin | Heering Cherry | Licor 43 | Chocolate Bitters |
Smoked with Flamed Mezcal | Topped with Coffee Foam

\$78++ per person (5-course Menu)

\$20++ per person (Additional Cocktail-pairing)

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Menu subject to change depending on available ingredients*



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