



WGS Resident
Chef Darwin Wong

WGS Celebratory Menu

1 March 2020 – 29 March 2020

LUNCH & DINNER

Food – \$68pp

Butter - an important aspect in French cuisine. *Beurre* stands for butter in French. Beurre is a restaurant established within the charming Bukit Pasoh Road. Spearheaded by Head Chef Darwin Wong, he introduces the concept of French cuisine with a touch of Asian flair; Expect an unpretentious affair of dishes created from the heart of a young aspiring local chef, a place where ordinary ingredients are given a new lease of life again

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 & Dinner

WORLD GOURMET SUMMIT 2020
(March Edition)
4-COURSES

Amuse Bouche
Scallop Tartare
ikura, herb oil, beetroot chimmichurie

King Prawns Al Alijio
garlic infused olive oil, mantou

Wagyu Pithivere
mushroom duxelles, confit potato, chorizo beef jus, beurre's mash

Tropicana
coconut sorbet, mango curd, rum infused pineapple

Food – \$68pp

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



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