

יריב

www.worldgourmetsummit.com





THE WHITE RABBIT

WGS Celebratory Menu

25 November 2020 – 4 December 2020
LUNCH & DINNER | Wednesday – Friday

At The White Rabbit, guests may choose from the Festive Lunch a selection of The White Rabbit's signature starters, luxurious mains and seasonal desserts. And further, indulge in the Prix Fixe menu, with each course paired with our selection of elegant wines, that will promise to delight.

Make your reservations now!

Prices are subject to 10% service charge and 7% GST

Menu subjected to changes on a regular basis

Kindly refer to restaurant's official website for more details



Produced By

Organised By

Media Publication

Held In

Supported By

Official Airline Partner

PETER KNIPP
holdings pte ltd



CUISINE & WINE
ASIA



FESTIVE LUNCH

THREE COURSES AT 48⁺⁺



STARTERS

ROASTED PUMPKIN & SPINACH SALAD

brie, dried cranberries,
brown butter vinaigrette

BURRATINA SALAD

tomato-watermelon tartare,
lotus root chips, pea tendrils

PAN-SEARED HOKKAIDO SCALLOPS +8

curried cauliflower, pickled zucchini, raisins

BEET-CURED SALMON

pickled heirloom beetroot,
cucumber, vodka cream

CHICKEN LIVER PARFAIT

crowaffle, kumquat confit,
fine herb salad

CLASSIC LOBSTER BISQUE +8

8 Gems caviar, lobster tortellini, tarragon

MAINS

ROASTED CAULIFLOWER

Vadouvan curry, grilled maitake, raisins

DUCK LEG CONFIT

Lyonnais potatoes, yellow frisée, natural jus

HOUSE-MADE IBÉRICO PORK COLLAR HAM

apple purée, chicory, cider jus

KÜHLBARRA BARRAMUNDI

blue mussels, braised romaine lettuce, saffron nage

KING CRAB LINGUINE +10

crustacean oil, fine herbs

BLACK TYDE 150 DAYS ANGUS STRIPLOIN +10

charred Indian lettuce, wild mushrooms,
shallots in red wine

DESSERTS

TRUFFLE FLOATING ISLAND

shaved black truffles, dark chocolate,
chestnut cream

PERSIMMOM CARPACCIO

honey & date ice cream, candied almond

ADDITIONAL 12⁺⁺ FOR A GLASS OF:

Lis Neris Pinot Grigio, Friuli

Cérvoles Colours, Lleida



THE
WHITE
RABBIT

PRIX FIXE MENU

FOUR COURSES AT 98++ | FIVE COURSES AT 118++

Wine pairing available at 68 / 78++ per person

BURRATINA SALAD
tomato-watermelon tartare,
lotus root chips, pea tendrils

or

BEET-CURED SALMON
pickled heirloom beetroot,
cucumber, vodka cream

Paired with Chrysanthemum & Hawthorn-infused Gin and house-made tonic

WAGYU CARPACCIO
fried brussels sprouts, shaved parmesan,
truffle vinaigrette

or

CHICKEN LIVER PARFAIT
crowaffle, kumquat confit,
fine herb salad

Paired with Cordero di Montezemolo Arneis, Langhe

FIVE-COURSE SPECIAL

PAN-SEARED HOKKAIDO SCALLOPS
curried cauliflower, raisin, pickled zucchini

or

CLASSIC LOBSTER BISQUE
8 Gems caviar, lobster tortellini, tarragon

Paired with Emilio Moro El Zarzal Godello, Bierzo

KÜHLBARRA BARRAMUNDI
blue mussels, braised romaine lettuce,
saffron nage

or

ROASTED CAULIFLOWER
Vadouvan curry, maitake, raisins

Paired with Greenhough Pinot Noir, Nelson

IBÉRICO PORK COLLAR
blackened cabbage, pickled apples,
cider jus

or

BLACK TYDE 150 DAYS
ANGUS STRIPLION
charred Indian lettuce, wild mushrooms,
shallots in red wine

Paired with Miguel Torres Cordillera Syrah, Valle de Elqui

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

or

TRUFFLE FLOATING ISLAND
shaved black truffles, dark chocolate,
chestnut cream

Paired with Han Tschida Angerhof Auslese, Burgenland

