



Canadian Flavours ft. Quentin Glabus

Venue:
Woolloomooloo Steakhouse
Singapore

Date:
Tuesday, 28 March 2017

Time:
7- 11:00pm

Price:
\$188+ pp

MENU

selection of canapes

SUB SOLE FOR LOBSTER ROLL

aboriginal fry bread, Canadian sole, cedar aioli,
pickled apple & sea asparagus, fresh dill

YELLOW SQUASH GAZPACHO

pickled Canadian baby shrimp, spiced sunflower seed,
maple crema, crisp sage

CANADIAN BEEF CARPACCIO

buckwheat bannock crisp, pickled mustard seed,
blueberry molasses gastrique, pemmican dust
2007 Champagne Perrier-Jouet Belle Epoque

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dinner

COASTAL JOURNEY

cedar plank red fish, wild potato, dungeness crab foam,
apple crisp, pacific kelp
2012 F. Theinpont Blanc

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WESTERN INTERIOR

sous vide canadian beef, 63 degree egg, charred green beans,
bone marrow béarnaise
2014 Chateau d'Aussieres Corbieres

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PRAIRIES

smoked duck broth with compressed meat, fingerling potato,
root vegetables, wild rice soba
2013 Pont des Arts Reserve Speciale-NSG

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CANADIAN SHIELD

squash & ricotta gnocchi, corn soubise,
charred green beans, shaved pemmican, toasted hazelnuts
2013 Los Vascos Grande Reserve

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EASTERN INTERIOR

seared Canadian pork tenderloin & pork belly, red bean velouté,
puffed corn, pickled Baie'Quapple berries, apricot fry bread
2012 Pont des Arts Saint Emilion GC

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MARITIMES

sea buckthorn curd, wild rice shortbread crust,
wojapi compote, burnt maple ice cream

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coffee by Punto Italia Espresso
Newby tea selections

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Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.



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