

Culinary Masterclass & Luncheon at Miele ft. **Jarno Eggen**

Venue: **Miele Gallery, Singapore** Date: Thursday, 30 March 2017 Time: 10:00am - 2:00pm **Price:** \$128+ pp **Chefs:**

Jarno Eggen



Mar.

SANPELLECRINO



As a highly driven individual, two-michelin starred Chef Jarno Eggen has also obtained the Master Pilot SVH Master Chef title, which is the highest degree of professionalism in the Dutch hospitality industry.

When he is not busy innovating creations for discerning palates, he regularly sits on the jury panels of food and wine pairing competitions such as the Copa Jerez and lends his passion for food and wealth of expertise to a young generation of chefs.

MENU

PRE-LUNCHEON RECEPTION caviro romio, tintoretto' prosecco extra dry

THINLY SLICED SCALLOPS

cream of langoustines & caviar, crunchy potatoes 2015 castello banfi, san angelo pinot grigio toscana igt

> "PLIN" STUFFED WITH PARMESAN balsamico & porcini mushroom sauce

2014 castello banfi, chianti classico

HAZELNUT AND CHOCOLATE SOUFFLÉ

vanilla, caramel, coffee & jack daniels giacobazzi, moscato spumante dolce rosé

> coffee newby tea selections **

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

In Conjunction with

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