



# Krug Stars Dinner

with  **Julien Royer**

**Venue:**

**ODETTE, Singapore**

**Date:**

**Friday, 7 April 2017**

**Time:**

**7:00pm**

**Price:**

**\$388+ pp**

**Chef:**



**Julien Royer**

Odette has two-michelin stars and was recently listed at #9 on Asia's 50 Best Restaurants 2017 sponsored by S.Pellegrino & Acqua Panna.

### SELECTION OF CANAPES

foie gras croustillant, gingerbread  
comté sponge, maple vinegar, walnuts  
charred mediterranean pita bread, niçoise olive  
nori tartlet, mint, peas, mint  
krug grande cuvée edition 163

\*an extraordinary blend of 183 wines from 12 different years

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### DINNER MENU

#### SARDINE POINTE BRETAGNE 'PRINTANIERE'

rhubarb nage, pickled onions, fennel  
krug, rosé *\*absolute elegance*

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#### XL LANGOUSTINE

'Roques Hautes' asparagus, Morels fricassee, comté cheese  
krug, rosé *\*absolute elegance*

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#### 55 SMOKED ORGANIC EGG

smoked potato syphon, chorizo iberico, buckwheat  
2015 clarendelle blanc by haut brion

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#### ARCTIC TOOTHFISH 'ESPRIT THAI'

kabocha, sakura ebi, lime leaves  
krug, 2003

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#### BBQ PIGEON FABIEN DENEOUR

peas 'a la corse', confit leg, liver parfait  
2012 clarendelle rouge by haut brion

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#### BOUNTY

organic meyer lemon, basil sorbet, kaffir lime

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#### DOUCEURS

canelé bordelais, exotic lolipop, caramel mousse,  
passion fruit & fingerlime sphere

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coffee

selections of newby tea

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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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