

WORLD GOURMET *Summit*

WGS 22
YEARS



Hosting Chef
Kenny Yeo



Master Patisserie
Pang Kok Keong



Master Patisserie
Francis Wong

Master Chefs

presents

A Chocolat-Affair

Venue: Faber Peak
Private Dining Room

Date: Thursday, 6 July 2017

Time: 7 – 11pm

MENU

a welcome with

Pre-dinner Canapés Selections

Cuisine of Chef Kenny Yeo (Faber Peak)

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DINNER

Lightly smoked vanilla scallop with grapefruit

Cuisine of Chef Kenny Yeo (Faber Peak)

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Foie gras ganache with pickled shimeji mushroom,
raspberry jelly and walnut fig country bread toast

Cuisine of Chef Pang (Antoinette)

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Chocolate lasagne on parfait of wild mushroom,
cuppucino, buck wheat tuiles

Cuisine of Kenny Yeo (Faber Peak)

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Duck rilette with earl grey tea
cheese espuma, polenta chips

Cuisine of Chef Pang (Antoinette)

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Exotique coulis, coconut foam, sweet olive oil
cocoa bean, candied bacon

**Cuisine of Chef Pang (Antoinette) &
Chef Francis Wong (Non Entrée Dessert)**

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Lemon sorbet, fresh mango puree, Crème fraiche pudding
lemon grass foam and sago

Chef Francis Wong (Non Entrée Dessert)

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Coffee or Tea

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*Final menu may be subject to changes.
Images shown is for illustration only.*

