

World Gourmet Summit 2007
Promotion Menu

Waterfront Restaurant
16 April 2007 to 21 April 2007

(4 course dinner menu @ S\$120+++ per person)

AMUSE BOUCHE

Fresh rice paper crab roll

*Vietnamese paper rolls wrap with lettuce, bean sprouts, mint leaves and rice vermicelli.
Serve with traditional IndoChine sauce.*

APPETIZER

Laotian Larb Kai – marinated chicken in lemon juice

Minced chicken marinated in lemon juice, spiced with chili, roasted rice powder, mint leaves and pine nuts with a bed of lettuce and fresh garden vegetables serve with glutinous rice

MAIN COURSE

Steamed Cod Fish with Black Olives

Fresh cod fish fillet steamed with crushed black olives, garlic, ginger, spring onion, chilli and mix capsicums

DESSERT

Pumpkin custard with ice cream

Steamed pumpkin custard served with sorbet mangosteen