



World Gourmet Summit Feature Activity Dinner Menu
7 April 2008

Evolution

Aperitif

Toro Tarte with Chives and Caviar
Kumamoto Oyster poached with Cauliflower Soup and Ikura Langoustine Nicoise
Hamachi with Tahini, Grapefruit and Shallot

Wild Salmon Sweet Gravalax, Kalamansi Sorbet scented with Cinnamon and Clove, Black
Radish poached in syrup and pepper infused vanilla chantilly

Wild Japanese mushrooms toast with green tea smoked lobster and holy basil foam

Kiwi coulis and suspension of avocado cremeux, pineapple brunoise, mango and caipirinha

Saint Pierre black miso cod tempura, lobster bisque emulsion, warm leek terrine scented
with home-smoked bacon and seaweed roasted rice pearls

Sizzling Kobe beef tenderloin and foie gras terrine with ginger and spring onion, sesame oil and
Japanese sweet potato cake

Caramelised diced tofu crème brulée with red berries, white chocolate, mini meringue with
raspberry consommé, black sesame and Sarawak pepper

Thin chocolate tart with almond cream, praline iced quenelle and blond sesame nougatine

Micro brochette aloe vera, charcoal nougatine, guimauve, white asparagus poached in pineapple
syrup and California raisin bonbon

\$388.00++

American Express Card Members Enjoy the Feature Activity Menu at \$288.00++