

Au Petit Salut
WGS Feature Activity Menu 2009

“The Art of Curing, Preserving & Smoking”

Sunday 19 April 2009 | 10.00am to 12.00pm

FINE CUISINE

GREAT WINES

UNIQUE DINING

By Chef Karl Dobler, Salut Private Dining
& Chef Patrick Heuberger, Au Petit Salut

28 persons, divided into two classes of 14
Location: Salut Private Dining (Level 2)

Class by Chef Karl Dobler (one hour)

Warm beef pastrami

Salted spiced foie gras

Smoked duck ham

Warm smoked salmon

Class by Chef Patrick Heuberger (one hour)

Pickled pig head terrine

Goose rilette

Duck sausage with confit gizzard & foie gras

Preserved dried plums in armagnac

S\$100

All prices are subject to 10% service charge

Citibank cardmembers receive a complimentary jar of home-made duck rilette (375g) worth S\$42.

Held In:

UNIQUELY
Singapore
visitsingapore.com

Jointly Organised By:



PETER KNIPP
holdings pte ltd

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Au Petit Salut
WGS Feature Activity Menu 2009

“The Art of Curing, Preserving and Smoking”

Sunday 19 April 2009 | 12.30pm to 2.30pm

FINE CUISINE

GREAT WINES

UNIQUE DINING

Amuse Bouche

Pickled pig head terrine (sharing)

First Appetiser

Degustation Platter

Spiced foie gras, goose rilette, duck ham & sausage

Second Appetiser

Paper bark smoked salmon served with curly mustard leaves
white balsamic & avocado cream

Main Course

Warm beef pastrami, truffle-infused fork mashed potatoes
port wine reduction

Dessert

Preserved dry plums in armagnac
vanilla & raisin ice cream

Coffee or Tea

S\$78

All prices are subject to 10% service charge and 7% GST

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