

Club Chinois  
WGS Celebration Menu 2009

1 April to 30 June 2009 (Lunch)

FINE CUISINE

GREAT WINES

UNIQUE DINING

化皮乳猪鸭丝沙律手卷

Crisp roast suckling pig skin hand roll  
wrapped with shredded duck salad

清汤酸辣鱼翅羹

Braised shark's fin in hot & sour consommé

糊麻焦糖脆皮银鳕鱼

Crisp-fried caramelised fillet of Atlantic silver cod  
in chef's special sesame sauce

姜葱大虾焖拉面

Braised ramen served with sautéed king prawn,  
ginger & spring onions

金瓜紫米露伴雪糕

Chilled cream of pumpkin with purple rice  
topped with ice cream

S\$60

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

Held In:

UNIQUELY  
Singapore  
visitsingapore.com

Jointly Organised By:



PETER KNIPP  
holdings pte ltd

Proudly Presented By:



citibank®

Club Chinois  
WGS Celebration Menu 2009

1 April to 30 June 2009 (Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

化皮乳猪鸭丝沙律手卷

Crisp roast suckling pig skin hand roll  
wrapped with shredded duck salad

蟹粉蟹肉黄焖翅

Braised shark's fin with crabmeat & crab roe  
in noble tanfu broth

糊麻焦糖脆皮银鳕鱼

Crisp-fried caramelised fillet of Atlantic silver cod  
in chef's special sesame sauce

鲍脯白灵菇扒鲜蔬

Poached seasonal vegetable with shell mushroom  
topped with sliced abalone

姜葱大虾焖拉面

Braised ramen served with sautéed king prawn,  
ginger & spring onions

金瓜紫米露伴雪糕

Chilled cream of pumpkin with purple rice  
topped with ice cream

S\$80

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

Held In:

UNIQUELY  
Singapore  
visitsingapore.com

Jointly Organised By:



PETER KNIPP  
holdings pte ltd

Proudly Presented By:



citibank®