



**Golden Peony**  
**WGS Feature Activity Menu 2009**

**“The Art of Dim Sum”**

Wednesday 22 April 2009 | 4.00pm to 5.30pm

FINE CUISINE

GREAT WINES

UNIQUE DINING

This is an afternoon of dim sum and tea tasting with ‘live’ demonstration of two dim sum items by Golden Peony’s two dim sum masters: Chef Yiu Kit Lam of Golden Peony in Conrad Centennial Singapore and Chef Pimpakun Sak Chai of Liu in Conrad Bangkok.

Demonstration items include prawn ‘wanton’ in Thai tom yam koong served in young coconut and fresh prawn wrapped in crispy filo dough.

All guests will then be treated to six dim sum items that are Thai and Golden Peony-inspired.

The selection of six dim sum items for tasting are presented in a mini buffet-style

**Siam-style steamed minced fish & shrimp dumpling**

**Prawn ‘wanton’ in Thai tom yam koong served in young coconut**

**Deep-fried taro & golden pumpkin roll**

**Fresh prawn wrapped in crispy filo dough**

**Steamed vegetarian dumpling with bamboo pith**

**Sweet glutinous rice with diced fresh mango**  
**Chilled cream of avocado served with coral weed**

*4:00pm – Arrival of guests and registration*

*4:15pm – Chef demonstration of two signature dim sum items*

*4:45pm – Dim sum tasting and networking session with chefs*

*5:30pm – End of programme*

**S\$35**

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

Held In:

**UNIQUELY**  
**Singapore**  
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