

*Jaar*  
WGS Celebration Menu 2009

*“Menu Decouverte”*

1 April to 30 June 2009 (Dinner Only)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Amuse Bouche

*Duo de Homard Breton, tartare de tapioca au basilic et granny smith, raviole de pêche blanche*  
Duo of Brittany blue lobster, apple-basil tapioca tartar & white peach ravioli

*Parmentier de Pomme de terre Vitelotte,  
cigar de champignons sauvages et noix de Saint Jacques rôtie*  
Roasted giant live scallop on vitelotte parmentier & wild mushroom cigar

*Consommé aux Feuilles de Combawa, accompagne une tartine de tourteau*  
Kaffir lime consommé served with stone crab tartine

*Spaghetti simplement sauté au beurre à la truffe d'hiver*  
Spaghetti simply cooked in black truffle butter

*Filet d'agneau cuit longuement au four, riz sauvage soufflé "à la carbonara"  
butternut au cumin et jus déglacage"*  
Slow-roasted lamb file, crispy wild rice soufflé "Carbonara"  
cumin scented pumpkin & sauce "Déglacage"

Pre-Dessert

Sucré  
Chef's grand desserts

S\$200

*All prices are subject to 10% service charge and 7% GST  
Citibank cardmembers are entitled to 15% off.*

Held In:

UNIQUELY  
**Singapore**  
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