

*Les Amis*  
**WGS Celebratory Menu 2009**

“Le Menu de Celebration du World Gourmet Summit 2009”

27 April to 2 May 2009 (Lunch)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Marinated white asparagus  
fried langoustines, “mange tout” & sauce “gribiche”

Ciabatta wrapped Japanese egg  
parma ham, spinach & mushroom truffle ragoût

Pickled crispy kurobuta pork leg  
sauerkraut, horseradish & caraway

Terrine of tropical sorbet  
with melting Araguani chocolate “beignet”

Mignardises  
Coffee or Tea

S\$138 (with wine pairing, one white & one red)  
S\$88 (without wine pairing)

*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:



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*Les Amis*  
**WGS Celebratory Menu 2009**

“Le Menu de Celebration du World Gourmet Summit 2009”

27 April to 2 May 2009 (Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Foie gras parfait  
confit rhubarb & dried apple hazelnut bread

Marinated white asparagus  
fried langoustines, “mange tout” & sauce “gribiche”

Ciabatta wrapped Japanese egg  
parma ham, spinach & mushroom truffle ragoût

Pan seared john dory  
French onion soup

Pickled crispy kurobuta pork leg  
sauerkraut, horseradish & caraway

Char grilled Wagyu beef “entrecote”  
sautéed romaine lettuce & truffled fries

Terrine of tropical sorbet  
with melting Araguani chocolate “beignet”

Mignardises  
Coffee or Tea

S\$345 (with wine pairing, one white & one red)  
S\$220 (without wine pairing)

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

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