

NOVUS Restaurant & Bar
WGS Celebratory Menu 2009

“Shadow Menu”

27 April to 3 May 2009 (Dinner Only)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Trout Pearls

blinis & wasabi tower
topped with trout caviar

Ocean Trout Tartare

with buffalo mozzarella, rock melon & sesame crisp
scented with maple syrup

Quail Egg-Shot

warm quail consommé
with Absolut pepper vodka & half-boiled quail egg

Roast Quail Breast & Crispy Leg

chickpea crème, sauce verte & parmesan & potato chip

Baby Octopus

sencha green tea tempura
on octopus ragoût & edamame

Pulpo

grilled giant octopus
with thyme, crabmeat risotto, oven-dried tomato & shellfish jus

Pomegranate Sorbet

Calf's Cheek En Sous Vide

shallot ravioli, chives & onion rings

Australian Beef Prime Rib

crispy potato pureé, globe artichokes & Barolo jus

Cocoa Bean

Cocoa crème brûlée with passionfruit

Valrhona at 34°C

white Valrhona mousse
with mixed berry ice cream, dark chocolate at 34°C & chocolate crisp

S\$128

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®