

The Cliff, The Sentosa Resort & Spa
WGS Celebration Menu 2009

1 April to 30 June 2009 (Dinner Only)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Atlantic sea bass “sashimi”
mangrove crab, fish tartare, combava cream, mango jelly

Brûlée of Hokkaido scallop
spring peas, truffles, endive
velouté of sunchokes

Tea-poached foie gras
carrots, beet root, radish & compressed Asian pear

Pan-seared john dory
piquillo pepper coulis, zucchini & basil compote
shaved Iberico ham

Pan-roasted Welsh lamb rack
potato mash, aubergine purée
“tartare” of tomato confit, crisp polenta

Petite Chocolate Experience
warm “guanaja” espuma - smoked salt foam
“Ivoire” chocolate cake - crème de cacao drop
“equatoriale” macaroon - caramel truffle

S\$70

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

Held In:

UNIQUELY
Singapore
visitsingapore.com

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