

The Garden, The Sentosa Resort & Spa
WGS Celebratory Menu 2009

“Celebrating the First Year of The Garden”

27 April to 3 May 2009 (Lunch & Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Watermelon - Daikon Roll

snapper sashimi, shredded cucumber & rocket shoots with ponzu sauce

Chicken Noodle Soup

roasted chicken consommé, buckwheat crêpe “noodles” & baby garden vegetables

Seared Scallops

bulgur wheat tabbouleh with mint, parsley & cucumber, sauce vierge

“Chicken Rice”

ginger-soy marinated organic chicken breast, crisp rice cake & sautéed kai lan

Or

“Sous Vide” Scottish Salmon

quinoa “risotto”, roasted chicken jus & watercress emulsion

The Garden’s Signature Dessert (duo)

soy milk panna cotta with fresh raspberries & lemongrass infused syrup
&
minestrone of fruit with forest berries, tahitian vanilla & basil sorbet

S\$128

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

Held In:

UNIQUELY
Singapore
visitsingapore.com

Jointly Organised By:



PETER KNIPP
holdings pte ltd

Proudly Presented By:



citibank®

The Garden, The Sentosa Resort & Spa
WGS Celebratory Menu 2009

“Celebrating the Second Year of The Garden...a
taste of what is to come...”

27 April to 3 May 2009 (Lunch & Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Trio of Ocean Trout

sashimi – avocado & papaya,
tartare – yuzu espuma,
sous vide – dehydrated yoghurt meringue

Potato Pureé Soup

white balsamic, bacon profiterole

Tuna Crispy

yoghurt, tomato, black olives

Beef Tenderloin

mushroom en papillote, basil foam

Or

Spring Chicken

shallot, apple, rosemary coco bean crumble

Chocolate

smoked chilli, cocoa sorbet

S\$128

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

Held In:

UNIQUELY
Singapore
visitsingapore.com

Jointly Organised By:



PETER KNIPP
holdings pte ltd

Proudly Presented By:



citibank