

Tippling Club
WGS Celebration Menu 2009

1 April to 30 June 2009 (Dinner Only)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Amuse Bouche

Razor Clam
fricassee Shimeiji, mushroom, porcini

Surf Clam Dashi
basil seed, cucumber, dashi broth

Foie Gras Orange
green tea paint, pistachio, green shiso

Pork Belly Scallop
braised walnuts, grapes, spiced pumpkin

Pre-Dessert

Snowball
sudachi, white chocolate, yuzu curd

Passion Fruit Cloud
basil ice cream, basil crumble

S\$150

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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