



Atlantic Dining Room, Tower Club Singapore WGS Celebration Menu 2009

1 April to 30 June 2009 (Dinner Only)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Brittany Oyster

gold crusted lemon

Red King Crab 'Cannelloni'

sturia caviar, char cauliflower, frozen wasabi red fruits sorbet

Gold Soup

shiitake, yuzu, olive oil noodles shrimp tempura

Sautéed Foie Gras

pickled kurobuta pork cheek Granny smith apple mayonnaise

Atlantic Sea Bass

bomba rice 'basquaise' orange & virgin olive oil emulsion

Grade 9 Wagyu Beef

Perigord truffles, lemon purée hermitage red wine sauce

Chocolate 2009

S\$188

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

Held In:

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