

*Au Petit Salut*  
WGS Celebratory Menu 2009

“Cured & Preserved”

20 to 25 April 2009 (Lunch & Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Amuse Bouche

*Rillette d'Oie*

Goose rillette

Entrée

*Salade de Langoustines*

Seared royal scampi with pitted beetroot  
mixed greens & tarragon dressing

Plat

*Onglet de Boeuf “Angus” aux Anchois, Pomme Allumette*

Pan-seared 200-day grain-fed “Angus” onglet beef with anchovies  
& matchstick potatoes

Fromage

*La Fourme et la Poire*

Roasted pear with Fourme d’Ambert cheese  
fig chutney & Jurancon jelly

Dessert

*Pruneaux à l’Armagnac*

Preserved dried plums in Armagnac  
vanilla & raisin ice cream

Coffee or Tea

S\$108 (with cheese & dessert)

S\$98 (without cheese & dessert)

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

*Citibank cardmembers are given a complimentary jar of home-made duck rillette (375g) worth S\$42 with every order.*

Held In:

UNIQUELY  
Singapore  
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