

Jing, The Majestic Group
WGS Celebratory Menu 2009

“京华全鲍宴” - Jing-Six Course Abalone Menu

20 to 26 April 2009 (Lunch & Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

墨西哥鲍鱼 – 帕玛火腿荔枝串

Mexican Abalone
chilled parma ham with lychee on skewer
2008 Cantina Zaccagnini il Bianco di Ciccio IGT

日本青森鲍鱼 – 炖鸡汁葱油卷

Aomori Abalone
double-boiled farm chicken jus & scallion roll
2007 Cantina Zaccagnini Trebbiano d'Abruzzo Chronicon DOC

南非鲍鱼 - 荷香人参津菜焖鸭脯

South African Abalone
stewed boneless duck with ginseng in lotus leaf
2006 Cantina Zaccagnini Montepulciano d'Abruzzo Tralcetto DOC

纽西兰鲍鱼 – 辣味甜酒野菌蒸

New Zealand Abalone
steamed with wild mushroom in mirin & chilli dressing
2005 Cantina Zaccagnini Montepulciano d'Abruzzo Chronicon DOC

中国南海小鲍鱼 – 焖面线佐秋葵，美国牛眼肉

South China Sea Mini Abalone
braised 'mian xian' with pan-seared fillet of US ribeye & okra
2006 Cantina Zaccagnini San Clemente Montepulciano d'Abruzzo DOC

红茶冰花豆腐

Chinese tofu mousse with red tea granita
2007 Cantina Zaccagnini Plassir Passito Bianco IGT

S\$175 (with wine pairing)
S\$125 (without wine pairing)

*All prices are subject to 10% service charge and 7% GST
Citibank cardmembers are entitled to 15% off.*

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