



**Masterchef Andrea Berton Presents
WGS2010 Epicurean Delights Menu
At Pontini, Grand Copthorne Waterfront Hotel
Singapore**



19 to 23 April 2010

FINE CUISINE . GREAT WINES . UNIQUE DINING

grilled scallops, peanut cream, ginger powder & crispy seaweed

chicken thigh candied in extra olive oil, anchovies, soft quail egg & celery

roasted prawns, buffalo ricotta cheese & black oil

raw prawns risotto, coral & crustacean sauce

buffalo ricotta ravioli with Sarawak pepper, parsley sauce & tomato powder

paccheri pasta, black cream mozzarella cheese & squid

black cod, saffron emulsion, red wine & Jerusalem artichokes

slice of turbot gratin with cedar, cocoa beans, tomato lentils in sour

pigeon, fresh apples & coriander cream with beets

lamb, smoked eggplant & fried millefeuille potatoes

tiramisu in the glass

steamed pear, vanilla scent, hazelnut cookie, chocolate sauce

chocolate cream kremlin, rhubarb & meringue

pineapple water ice, coconut soup, peach sauce, caramel & anise gelatine

All prices are subject to 10% service charge and 7% GST
Menu accurate as at 27 March 2010

Held in:



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