

150

Celebration World Gourmet Summit 2011

25 APRIL - 8 MAY

FINE CUISINE | GREAT WINES | UNIQUE DINING

Exclusive Champagne Louis Roederer Cristal Dinner
8 May 2011 | 7.00pm to 11.00pm | JAAN, Swissôtel The Stamford

amuse bouche

Champagne Louis Roederer, Brut Première

singapore crab, ikura and daikon "chu mai"
2002 Champagne Louis Roederer, Cristal

grilled foie gras
rhubarb confit ginger and candied almonds
1996 Champagne Louis Roederer, Cristal

sweet onion soup, black truffle and yuzu custard
2000 Champagne Louis Roederer, Cristal

sea scallops and caviar,
spring leek brunoise and poutargue sauce
1997 Champagne Louis Roederer, Cristal

volaille de bresse "mial",
morel mushroom and robert blanc asparagus
1995 Champagne Louis Roederer, Cristal

"petit pot" grapefruit and strawberry,
the "L'osier" lemon tart
2004 Champagne Louis Roederer, Cristal

petit fours

selection of nespresso grand cru
ristretto, lungo forte, espresso decaffienato
gryphon tea wgs 2011 celebratory blend

S\$688+ per person

All prices are subjected to 7% GST
Citibank cardmembers are entitled to 10% off
Menu accurate as at 19 April 2011



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