

15th

Celebration World Gourmet Summit 2011

25 APRIL - 8 MAY

FINE CUISINE | GREAT WINES | UNIQUE DINING

Eu Yan Sang Dinner
Featuring The Cuisine Of Manish Mehrotra
Non-Vegetarian Menu
2 May 2011 | 7.00pm to 11.00pm | Shangri-La Hotel, Singapore

aperitif

2009 Quinta de Ventozelo, QV Branco

fresh watermelon, ginger clover honey, eu yan sang apple vinegar
2009 Quinta de Ventozelo, QV Branco

smoked salmon thayar satham, ophiopogon root, goji berry chutney
2009 Quinta de Ventozelo, QV Rosé

tandoori prawns chaat, thai pomelo salad, lily bulbs,
solomon's seal, lotus seeds
2009 Quinta de Ventozelo, Branco Douro Doc

murgh malai tikka and paneer malai tikka,
chrysanthemum flower dust, peppermint chutney
2007 Quinta de Ventozelo, QV Tinto

new zealand lamb boti, codonopsis root, coix barley and
eurayle seed biryani, peppermint oil
2007 Quinta de Ventozelo, Tinto Douro Doc

aamras of alphanso mangos, clover honey, chinese red dates granita,
arhan fruit reduction
Quinta de Ventozelo, 10-year old Tawny Port

petit fours

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

S\$188+ per person

All prices are subjected to 7% GST
Citibank cardmembers are entitled to 15% off
Menu accurate as at 19 April 2011



Organised By

PETER KNIPP
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aperitif

2009 ventozelo qv white

fresh watermelon, ginger clover honey, eu yan sang apple vinegar
2009 Ventozelo QV White

vietnamese rice paper thayar satham,
ophiopogon roots, goji berry chutney
2009 Ventozelo QV Rosé

water chestnut chaat, thai pomelo, lily bulbs,
solomon's seal, lotus seeds
2009 Quinta de Ventozelo Branco Doc Douro

paneer malai tikka, chrysanthemum flower dust,
peppermint chutney
2007 Ventozelo QV Red

tofu kofta, codonopsis root coix barley and
euryale seeds biryani, peppermint oil
2007 Quinta de Ventozelo Tinto Doc Douro

aamras of alphanso mangos, clover honey,
chinese red date granita, arhan fruit reduction
Quinta de Ventozelo 10-year old Tawny Port

petit fours

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