

15th

Celebration World Gourmet Summit 2011

25 APRIL - 8 MAY

FINE CUISINE | GREAT WINES | UNIQUE DINING

Association de Grands Crus Classés Saint-Émilion Wine Dinner
Featuring The Cuisine Of Yan Ting
6 May 2011 | 7.00pm – 11.00pm | The St. Regis Singapore

honey-glazed smoked duck, fresh fruit salad
2007 Château Villemaurine
2004 Château Franc Mayne
2004 Château Laroze
2004 Château Bellefont-Belcier
2004 Château Fonplegade

hot and sour soup with shredded chicken,
bean curd and black fungus

stir-fried shrimp with cashew nuts and celery

stir-fried beef fillet with broccoli,
black bean sauce with ginger and onion
2005 Château Chauvin
2005 Château Guadet
2003 Château Fonroque
2003 Clos des Jacobins
2003 Château le Prieure

slow-cooked pork belly, crispy golden man tou

sautéed seasonal vegetables, bai ling mushroom

tender salt-baked chicken
served with ginger sauce, green onions
2001 Château Corbin Michotte
1996 Château Destieux
1995 Château Moulin du Cadet
1999 Château Dassault

multi-grain fried rice with chinese olives

chilled passionfruit and lemongrass jelly

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 10% off
Menu accurate as at 19 April 2011



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