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## *Celebration* World Gourmet Summit 2011

25 APRIL - 8 MAY

FINE CUISINE | GREAT WINES | UNIQUE DINING

**Domaine de Chevalier Wine Dinner**  
Featuring The Cuisine Of David Muñoz & Ramón Freixa  
29 April 2011 | 7.00pm to 11.00pm | The Sentosa Resort & Spa

**aperitif**

*Champagne Louis Roederer, Brut Premièr*

“the russian salad”

tuna belly in charcoal, vanilla potato, poached quail egg and fine herb salad  
*2009 L'espirit de Chevalier Blanc*

**Cuisine of Ramón Freixa, RAMON FREIXA MADRID**

shanghai potsticker of farmer chicken  
chilli marinated lobster and "soup-emulsion" of chicken

*2001 Domaine de Chevalier Blanc*

**Cuisine of David Muñoz, DiverXO**

“á feira octopus”

roasted octopus with grilled potato parmentière, creamy almond soup, fresh cucurbits salad  
*1991 Domaine de Chevalier Blanc*

**Cuisine of Ramón Freixa, RAMON FREIXA MADRID**

“the baked sea bass”

baked sea bass with omelette skin and green beans  
spanish “jamón” broth, sifted chickpeas and baby red chard

*2007 Domaine de Chevalier Rouge*

**Cuisine of Ramón Freixa, RAMON FREIXA MADRID**

wagyu beef *kway teow* “DiverXO” edition 2011

*2001 Domaine de Chevalier Rouge*

*1981 Domaine de Chevalier Rouge*

**Cuisine of David Muñoz, DiverXO**

“travel with us”

english guanaja's chocolate cake, belgian butter and beer chocolate  
french araguaní's crème brûlée, spanish chocolate churros

**Cuisine of Ramón Freixa, RAMON FREIXA MADRID**

petit fours

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

**S\$288+ 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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