

A Heritage of Flavours

YOUR TRADITION OUR INNOVATION
23 April - 3 May 2012



My Humble House
epicurean dinner menu | 28 April - 1 May

*foie gras de canard de la Ferme de la Cave
en soupe tiède à l'huître*

warm soup of duck foie gras of South West of France with an oyster

~~~

*Saint-Jacques dorées, Pâtes "riso" comme un risotto à la vieille mimolette et langues d'oursins*  
roasted scallop, "riso" pasta cooked like a risotto with old mimolette and sea urchin

~~~

*sole en beau filet doré au confit beurré de citron jaune
cappelletti au "Pas de l'Escalette"*

roasted fillet of sole with preserved yellow lemon butter
cappelletti stuffed with "Pas de l'Escalette"

~~~

*pigeon du Mont Royal, suprêmes frits en kadaïf et jus à l'encre  
les abattis en croquette, la cuisse en ragoût fondant de petits pois*

Mont Royal pigeon, breast fried in kadaïf and ink gravy  
giblets rissole, thigh stewed and peas fondant

~~~

le mousseux de pomme et glace blanche à la cannelle
apple foam and cinnamon ice cream

~~~

*haricots tarbais en mousse légère au vieux rhum et lait de coco  
Marrons glacés glacés*

tarbais beans in a light old rum and coconut milk foam  
frozen glacé chestnuts

S\$180.00++ per person

All prices are subject to 10% service charge and 7% GST  
Citibank cardmembers are entitled up to 20% privilege  
Menu correct as at 31 March 2012

For reservations, please call (65) 6423 1881 or  
visit <http://www.myhumblehouse.com.sg/>

WORLD GOURMET  
SUMMIT  
2012

f i n e   c u i s i n e   |   g r e a t   w i n e s   |   u n i q u e   d i n i n g

In Conjunction With



Produced By



PETER KNIPP  
holdings pte ltd

Supported By



Held In



Premium Hospitality Partner

