

A Heritage of Flavours

YOUR TRADITION OUR INNOVATION
23 April - 3 May 2012



The Knolls, Capella Singapore
epicurean lunch menu | 24 - 27 April

chef Dani García

starter

tomato nitro pipirrana with cod brandad, pil-pil sauce and pipirrana snow

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## **main course**

stewed oxtail ravioli served with wild mushroom ragout and creamy mashed potatoes

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dessert

Marbella's full moon: white chocolate mousse with mandarin centre, yoghurt citrus sauce and chocolate gravel

S\$68.00++ per person

All prices are subject to 10% service charge and 7% GST
Menu correct as at 31 March 2012

For reservations, please call (65) 6591 5046 or
visit http://www.capellahotels.com/singapore/the-knolls-dining_viewItem_14-en.html

**WORLD GOURMET
SUMMIT**
2012

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