

# *A Heritage of Flavours*

YOUR TRADITION OUR INNOVATION  
23 April - 3 May 2012



2am:lab  
epicurean dinner menu | 27 April - 1 May

Daniel Jordas, panes-creativos and the 2am:lab collaborate in creating a special 7 course menu showing the creative potential of bread. Each course will feature a different kind of bread with changing shapes, tastes, temperature and preparations. Tradition and innovation

bag

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crispy

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"butter"

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fried

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stuffed

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torrijas

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iced

S\$150.00++ per person

All prices are subject to 10% service charge and 7% GST  
Menu correct as at 9 April 2012

For reservations, please call (65) 6467 4066 or  
visit <http://www.2amlab.org/>

WORLD GOURMET  
SUMMIT  
2012

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