ARTISAN

is a craftsman who has raised his skills to the highest level of excellence. Refinement, resilience, and exceptional talent are what define them, and they effortlessly infuse beauty and inspiration into form and function.

Artisans define the World Gourmet Summit.

WORLD GOURMET SUMMIT

Proudly Presented By citibank

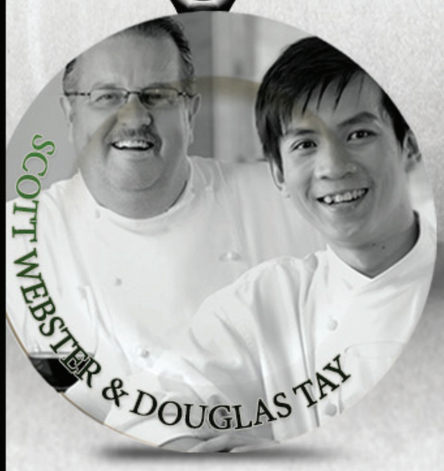
THE ART OF DINING

16-26 APRIL 2013

RESERVATIONS ARE NOW OPEN!

Citibank Credit and Debit Cardmembers enjoy privileges of up to 15% off selected events.

For reservations, log on to www.worldgourmetsummit.com or call (65) 6270 1254.



Blend Your Own Bordeaux with Majella Wines

Featuring Michelin-Starred Rodrigo de la Calle & Douglas Tay brought to you by Meat & Livestock Australia

Date | 18 April, Thursday
Time | 8pm to 11pm
Venue | Resorts World Sentosa Singapore | osia Bar-Restaurant
Price | S$188+ *(Citibank cardmembers are entitled to 10% off)*
Dress Code | Lounge Suit

Tapas-Styled Communal Dinner Menu

Gastrobotany Russian Salad with Avocado, Coriander and Shallot

**

Australian Beef Cheek with Spinach, Silky Mash Potato and Fresh Sprouts

**

Cod Brandade with Roasted Tomato Marmalade, Prawn Crackers and Curry

**

Australian Tenderloin Steak Tartar with Mustard Palette and a Selection of Fresh Flowers

**

Signature Green Risotto with Cruciferous Couscous

**

Deconstructed Cheesecake with Homemade Beet Marmalade

*Information correct as at 5 April 2013.

Over the two-hour dinner, enjoy an educational guided tour of how to detect the best attributes of the three varietals and then try your hand at creating your own blend according to which attributes appeal to you most!

Seen by many as the "Bordeaux" Region of Australia - Coonawarra is a tiny strip of 14 kilometers of limestone which has been producing fantastic Cabernet and Cab Blends for over 100 years. Majella Mallea is the super-premium brand from the Majella Estate - a blend of Cabernet, Shiraz and Merlot, and is included in the Langtons Fine Wine Classification of the top 123 wine labels of Australia.

Reserve your evening as Brian Lynn, winemaker from Majella Wines and consultant Robert Rees from Wine Exchange Asia guide you through the various distinct qualities which Merlot, Shiraz and Cabernet bring to the blended "Bordeaux-style" of wines.

Apart from this illuminating wine experience, guests will also be treated to a special tapas-styled communal dinner prepared by the master of Gastrobotany, Spanish masterchef Rodrigo de la Calle, along with celebrity chef Scott Webster and chef Douglas Tay of Osia, using the freshest produce available. This is an event that all wine enthusiasts should not miss!

FINE CUISINE | GREAT WINES | UNIQUE DINING

In Conjunction With: World Gourmet Summit

Produced By: Ala Carte Productions; Peter Knipp Holdings Pte Ltd

Supported By: Singapore Tourism Board

Held In: YourSingapore

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