A CELEBRATION OF CULINARY DIVERSITY



6 APRIL 70 51 APA 2015

the white rabbit wgs lunch menu

sautéed foie gras, smoked duck breast, nashi pear

crab pasta salted seaweed, pork broth

char-grilled 400days wagyu beef lacto cabbage, pomodoro coulis, port glaze

deconstructed cheese cake blueberry sorbet, pop rocks, lemon crumble

gourmet coffee & artisan tea selection

includes a glass of viu manent reserva chardonnay (casablanca valley) or viu manent reserva malbec (casablanca valley)

sgd68++ per person

EPICUREAN DELIGHTS 14 to 25 April 2015

FINE CUISINE | GREAT WINE | UNIQUE DINING

In Partnership With

ASTRONOM





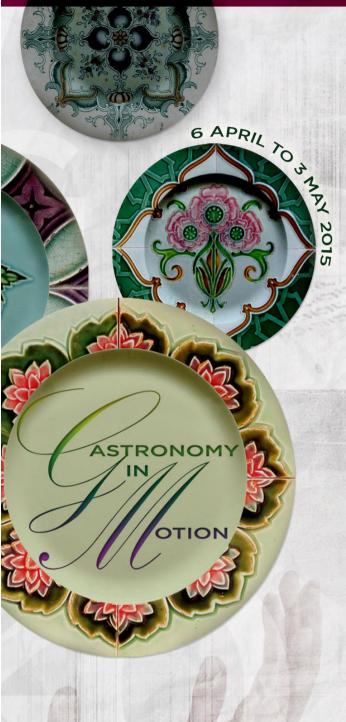
Produced By

PETER KNIPP holdings pte ltd



Held In

A CELEBRATION OF CULINARY DIVERSITY





the white rabbit

wgs dinner menu

grilled white asparagus, cured langoustine and smoke trout roe devaux grand réserve, côte des bar

sautéed foie gras, smoked duck breast, nashi pear fritz haag riesling, mosel

> crab pasta salted seaweed, pork broth tolpuddle pinot noir, tasmania

char-grilled 400days wagyu beef lacto cabbage, pomodoro coulis, port glaze tignanello 2011, tuscany

deconstructed cheese cake blueberry sorbet, pop rocks, lemon crumble torbreck the bothie (muscat), barossa valley

gourmet coffee & artisan tea selection

128++ additional 98++ for wine pairing

EPICUREAN DELIGHTS 14 to 25 April 201<u>5</u>

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