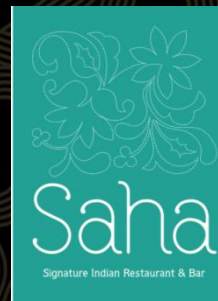




WGS 20 YEARS



WGS Special Menu With Churchview Wines

EPICUREAN TASTING
VEGETARIAN MENU

28th March to 24th April 2016

\$98++ per person

\$148++ per person (with wine pairing)

Amuse Bouche of the day

Imitation Egg Appam
Cracked pepper and coconut chutney
St Johns Vintage Brut 2012

Deconstructed Kachumber
Spiced gazpacho, onion ring pakoras and mint chutney
Silverleaf Semillon Sauvignon Blanc 2014

Panch Phoran Seared Silken Tofu
Red wine poached pear and spiced red wine reduction
St Johns Viognier 2015

Smoked Aubergine Bharta with Yoghurt & Ginger
Pomegranate chutney, goat cheese, sundried tomato and chilli kulcha
St Johns GSM 2014

Portobello Mushroom Vindaloo
Pearl onions, sour and spicy curry, black pepper gastrique & saffron rice
The Bartondale Cabernet Sauvignon 2012

Mango Srikhand Marquise
Cardamom Ice cream, pistachio tuile, mango caviar and yoghurt show
St Johns Wild Fermented Riesling 2015

Petit Fours of the day

*Last update by ZN on 2016/03/05

Event Organiser



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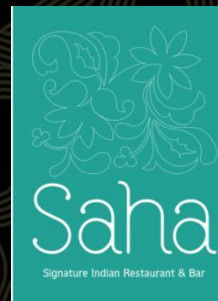


Official Card



Partner Festival





**WGS Special Menu
With Churchview Wines**

EPICUREAN TASTING
NON-VEGETARIAN MENU
28th March to 24th April 2016

\$108++ per person
\$158++ per person (with wine pairing)

Amuse Bouche
Of the day

Free Range Egg Appam
Cracked pepper and coconut chutney
St Johns Vintage Brut, 2012

Deconstructed Kachumber with Squid Ring Pakoras
Spiced gazpacho and mint chutney
Silverleaf Semillon Sauvignon Blanc 2014

Panch Phoran Seared Foie Gras
Red wine poached pear and spiced red wine reduction
St Johns Viognier 2015

Smoked Duck Confit with Tamarind Ginger & Leek
Tamarind chutney, goat cheese, sundried tomato and chilli kulcha
St Johns GSM 2014

Lamb Chop Vindaloo
Pearl onions, sour and spicy curry, black pepper gastrique & saffron rice
The Bartondale Cabernet Sauvignon 2012

Mango Srikhand Marquise
Cardamom Ice cream, pistachio tuile, mango caviar & yoghurt show
St Johns Wild Fermented Riesling 2015

Petit Fours of the day

*Last update by ZN on 2016/03/09

Event Organiser



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**WGS Special Lunch Menu
With Churchview Wines**

28th March to 24th April 2016

\$78++ per person (with wine pairing)

\$48++ per person

Amuse Bouche
Of the day

Imitation Egg Appam
Cracked pepper and coconut chutney
OR

Free Range Egg Appam
Cracked pepper and coconut chutney
St Johns Vintage Brut 2012

Portobello Mushroom Vindaloo
Pearl onions, sour and spicy curry, black pepper gastrique & saffron
rice
OR

Lamb Chop Vindaloo
Pearl onions, sour and spicy curry, black pepper gastrique & saffron
rice

The Bartondale Cabernet Sauvignon 2012

Mango Srikhand Marquise
Cardamom Ice cream, pistachio tuile, mango caviar and yoghurt show
OR

Carrot Halwa Strudel
Vanilla sauce and orange pudding
St Johns Wild Fermented Riesling 2015

Petit Fours of the day

*Last update by ZN on 2016/03/05

Event Organiser



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Official Card



Partner Festival

