



An Exclusive Dinner by French Masterchef James Won at Miele

DINNER DEGUSTATION MENU

Venue:

Miele Singapore
163 Penang Road,
#04-03 Winsland House II

Date:

Thursday 19 April 2018

Time:

7pm

Chef:

James Won

*Baby Baguette Stick, Sambal Olek A La Enfin, Chicken Skin & Flowers
Yam, Petit Pois, Ikura, Barbeque Shallot*

Foie Gras Mushroom, Black Cherries, White Chocolate Nuts
BOSCHENDAL SOMMELIER SELECTION SAUVIGNON 2017

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ENTREES

Kaluga Queen Osietra Caviar, Organic Egg Whites, Chives with Rye Bread Crust

*Hokkaido Scallop, Prawn Noodles, Salted Fish, Mushroom Gelée, Compressed
Cucumber, Brine Cauliflower, Almond, Sea Eel Cuisson Blanc & Laksa Oil*

BOSCHENDAL RACHEL CHENIN BLANC 2017

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PALATE CLEANSER

Yoghurt & Olive Oil Ice Cream, Kumquat & Wasabi

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PLAT PRINCIPALS

(Complimentary with ALL Mains)

*Spring Onion Carpet, Parsley Chlorophyll, Charcoal Bamboo Soil & Truffle Pate,
Cauliflower, Broccoli, Carrots & Beetroots, Pea Purée, Roasted Leeks*

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MAINS

Lobster Tail, Crab, Burnt Coconut Risotto, Truffle Egg Nest, Parsley, Flowers

BOSCHENDAL 1685 CHARDONNAY PONOT NOIR 2015

OR

*Omi Wagyu Japanese Beef, Roasted Peppers, Black Garlic, Parsley,
Garlic Chips, Wholegrain Mustard, Cape Berry & Basil Oil*

BOSCHENDAL SOMMELIER SELECTION PINOTAGE 2014

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DESSERT

Hennessy Baba, Roasted Pineapple, Capeberry & 70% Cocoa Chantilly

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Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

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*Information shown may not reflect recent changes. Please check with each
restaurant for current hours, pricing, and menu information.*

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