

**THE CHAMPAGNE LOUIS ROEDERER DINNER
FEATURING
THE CUISINE OF CHEF MICKAEL LE CALVEZ**

Date : 10th March 2016, Thursday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Raffles Grill, Raffles Singapore, 1 Beach Road, Singapore 189673
Dress Code : Smart Casual
Price : \$230.40++ (Payment by HSBC)
\$288.00++ (Other payment modes)

Menu

Loch Fyne Salmon
Waffles Potatoes, Kalamansi Cream

Pistachio & Parmesan Cookies

Foie Gras Terrine
Amaranth Seed, Kumquat & Pineapple Chutney

Louis Roederer, Brut Premier



Alaskan King Crab
Radish, Kristal Caviar, Hollandaise Mandarin Emulsion

2010 Louis Roederer, Brut Rosé Vintage



Wild Turbot
Walnut Crust, Caramelized Endives, Citrus, Champagne Sauce

2009 Louis Roederer, Blanc de Blancs



Saint Georges Bay Scallop
Broccoli, Dried Seaweed, Oyster Sauce

2005 Louis Roederer, Brut Vintage

2008 Louis Roederer, Brut Vintage



Guinea Fowl
Yellow Morel Mushroom, Polenta, Supreme Sauce

2007 Louis Roederer, Cristal Brut Vintage



Lime Cremeux
Passion Fruit Ganache, Coconut Sorbet

Louis Roederer, Carte-Blanche Demi-Sec NV

Freshly Brewed Coffee or Tea

*Menu details accurate as at 22 February 2016 & subject to changes