

**A CONTEMPORARY EUROPEAN DINNER FEATURING
A SELECTION OF EXQUISITE SPANISH WINES**

Date : 17th March 2016, Thursday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : The Disgruntled Chef at The Club, 28 Ann Siang Road, Singapore 069708
Dress Code : Smart Casual
Price : S\$105.60++ (Payment by HSBC)
S\$132.00++ (Other payment modes)

Menu

Butler-style Nibbles

Jamon Croquettes

Truffle Brie Bikini Sandwiches

Louis Roederer, Brut Premier

OR

Lobster Frittata, Caviar Cream

*2012 Ostatu Blanco Cosecha
2012 Bodegas Edetaria Via Edetana Blanco*

OR

Jamon Iberico, Air Baguette, Manchego

2009 Elias Mora Viñas Semi Crianza

OR

Roast Cod stuffed with Chorizo
Brandade, Grilled Zucchini, Shellfish Jus

2011 Bodegas Felix Callejo Ribera del Duero

OR

Roast Hungarian Duck Breast
Endive Tart Tartin, Puffed Grains, Spiced Orange Sauce

*2010 Chivite Finca de Villatuerta Syrah
2008 Celler Capçanes Cabrida Garnatxa Vinyes Velles*

OR

Lemon Posset
Stewed Blueberries, Pistachio Sponge, Lime Meringue

Freshly Brewed Coffee or Tea

*Menu details accurate as at 14 February 2016 & subject to changes