

ANTOINETTE PRESENTS A FRENCH ODYSSEY

Date : 22nd March 2016, Tuesday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Antoinette, 30 Penhas Road, Singapore 208188
Dress Code : Smart Casual
Price : S\$108.00++ (Payment by HSBC)
S\$135.00++ (Other payment modes)

Menu

The Queen's Bread Selection

The Queen's Petit Salted Yolk Croissant

Louis Roederer, Brut Premier



Hokkaido Scallop
Caramelized Fennel, Fine Herb Veloute

2010 X Winery North Coast Winemakers White Blend



Foie Gras Ganache
Pickled Shimeji Mushroom, Raspberry Jelly, Walnut Fig Country Bread Toast

2012 Caymus Conundrum Red



Slow Poached Chicken Breast with Crustacean Bisque

2012 Lompoc Wine Company Santa Rita Hills Pinot Noir



Mini Herb Pasta Blankets with Braised Pork Belly Pasta in White Wine
Morel Mushroom, Savoy Cabbage and Aromatics

2013 The Great Flyte Cabernet Sauvignon



Classic Filet Au Poivre
Potato Mousseline, Roasted Vegetable

2008 Reference Book Proprietary Red



Rose
Rose Petal Meringue, Raspberry Caviar, Lychee Sorbet, Rose Petal Coral Sponge,
Raspberry Crumble

Cloud 9
Chocolate, Candy Floss

Charbay Pomegranate Dessert Wine

Freshly Brewed Coffee or Tea

*Menu details accurate as at 10 March 2016 & subject to changes