

THE CUISINE OF MASTERCHEF ALEXANDRE GAUTHIER*
WITH THE WINES OF BODEGAS MUGA

Date : 29th March 2016, Tuesday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : La Brasserie, The Fullerton Bay Hotel Singapore, 80 Collyer Quay
Singapore 049326
Dress Code : Smart Casual
Price : S\$158.40++ (Payment by HSBC)
S\$198.00++ (Other payment modes)

Menu

Chef's Selection of Canapés

Louis Roederer, Brut Premier

END

Racine Rouge, Poisson Cru, Bulle de Vinaigre
Red Roots, Raw Fish, Vinegar Pearl

Anémone de Courgette, Gel de Thé Vert et Herbes
Zucchini Flowers, Green Tea Herbs Jelly

2014 Muga Rioja Blanco (Cask Fermented)

END

Tourteau (Crabe) au Radis Local (Daikon), émulsion et Beurre Noisette
Crab Cake, Daikon Radish, Hazelnut Butter Emulsion

Brocolis Grillés, Bille de Bouillon de Hareng Fumé
Grilled Broccoli, Smoked Herring Pearl

2013 Muga Rosado

END

Raviole Rouge Betterage Hareng Fume Jaune d'oeuf
Beetroots, Haddock, Egg Yolk Dumpling

2011 Muga Rioja Reserva

END

Épaule d'agneau (ou Carré d'agneau), Purée d'ail Grillé, Jus Court
Lamb Shoulder, Garlic Purée, Rosemary Jus

Spaetzel Aux Shiitakes et Noisettes
Shiitake Mushroom, Hazelnut Spaetzel Noodles

2010 Muga Reserva Selección Especial
2006 Muga Prado Enea Gran Reserva



Poire Opaline, Suze/Gentian
Sugared Pear with Anise Liquor

Cacao-Cerfeuil
Chocolate Ganache Ice Cream, Chervil

2006 Muga Torre Mug

Freshly Brewed Coffee or Tea

*Menu details accurate as at 23 March 2016 & subject to changes