

THE BEST OF EUROPE GALA DINNER

Date : 31st March 2016, Thursday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : The Clifford Pier, The Fullerton Bay Hotel Singapore, 80 Collyer Quay
Singapore 049326

Dress Code : Smart Casual

For below 6 pax

Price : S\$198.40++ (Payment by HSBC)
S\$248.00++ (Other payment modes)

For 6 pax and above

Price : S\$174.40++ (Payment by HSBC)
S\$218.00++ (Other payment modes)

Menu

Truffle-Soy Lava Quail Egg on Mini Savarin

Smoked Scallop Mousse with Ikura
on Mini Tea Spoon Crisps

Garlic Cheese with Fig on Parmesan Cracker

Beef Tataki with Himalayan Pink Salt
Caramelized Onion Compote

Louis Roederer, Brut Premier

ENCR

Chef Sandro Falbo

Orange-Butter Sous Vide Maine Lobster, Tartare
Micro Plane Perigord Truffle

*2012 Domaine de L'Hortus
Grande Cuvée Blanc, VDL Val de Montferrand*

ENCR

Chef Alexandre Lozachmeur

Brittany Dover Sole, Clams, Prawn, Squid
Braised Seaweed, Marinière Beurre Blanc

*2012 Domaine Giraud Châteauneuf du Pape,
"Les Gallimardes"*

ENCR

Chef Alexandre Gauthier*

Raviole Rouge
Beetroots, Haddock and Egg Yolk Dumpling

2012 Pahlmeyer Pinot Noir Sonoma Coast

ENC

Chef Lorenz Hoja

Caramelized Quail and Mashed Potatoes

*2011 Domaine Giraud Châteauneuf de Pape,
Tradition*

Dessert Bar by The Fullerton Bay Hotel

Bodega Elias Mora, Tinto Dulce NV

Freshly Brewed Coffee and Tea

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