

**FRENCH MASTERPIECES BY
EXECUTIVE CHEF MASSIMO PASQUARELLI FEATURING
THE WINES OF DOMAINE FAIVELEY**

Date : 20th July 2016, Wednesday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Reception : Chihuly Lounge, The Ritz-Carlton, Millenia Singapore
Venue : Colony, The Ritz-Carlton, Millenia Singapore, 7 Raffles Avenue, Singapore 039799
Dress Code : Smart Casual
Price : S\$171.20++ (payment by HSBC)
S\$214.00++ (other payment modes)

Menu

Chef Selections of Canapes

Louis Roederer, Brut Premier

🍷

Rillettes de Tourteaux

Crab Salad Timbale topped with Kaluga Queen Caviar
Lemon Confit, Purple Cauliflower Cream, Micro Cress

2014 Faiveley Chablis

🍷

Endives au Jambon et Coquille Saint Jacques

Sautéed Hokkaido Scallop
Gratinated Ham wrapped Endives, Black Truffle Jus

2013 Meursault 1er cru "Les Charmes"

🍷

Oeuf Poché Canard Confit et Foie Gras

Slow Cooked Egg, Duck Leg Confit
Cherries, Blanched Asparagus, Shaved Foie Gras

2013 Echezeaux Grand cru

🍷

Côte de Boeuf à la braise

Charcoal Grilled US Prime Rib on the Bone
Bone Marrow, Grain Mustard Sauce

2012 Latricieres Chambertin Grand cru

🍷

Les Fromages Affinés
Selection of Aged Cheese

2013 Gevrey Chambertin 1er Cru "Les Cazetiers"



Tatin de Pommes
Apple Tart Tatin

Freshly Brewed Coffee or Tea

*Menu details accurate as at 20 June 2016 & subject to changes