

THE CUISINE OF CHEF SOREN LASCELLES WITH THE WINES OF E.GUIGAL

Date : 24th November 2016, Thursday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Salon 1 & 2, Level 2 | Grand Hyatt Singapore, 10 Scotts Road, Singapore 228211
Dress Code : Smart Casual
Price : S\$118.40++ (payment by HSBC)
S\$148.00++ (other payment modes)

Menu

Chef's Selection of Canapés

Louis Roederer, Brut Premier



Spicy Crab Salad, Avruga Caviar, Espellette Chantilly, Cucumber, Chives

2014 E. Guigal, Cotes du Rhone Blanc



Velvet Sweet Corn Soup, Basil Oil

2014 E. Guigal, St Joseph Lieu Dit Blanc



Boudin Blanc, Wild Mushroom Risotto, Black Truffle

2013 E. Guigal, Crozes Hermitage



Braised Daube of Beef, Soubise Puree, Glazed Pearl Onions,
Potato Fondant, Sarawak Pepper Sauce

2010 E. Guigal, Chateauneuf du Pape
2009 E. Guigal, Cote Rotie Brune et Blonde



Washington Apple and Cinnamon Crumble, Madagascar Vanilla Bean Ice Cream,
Salted Caramel Sauce

Freshly Brewed Coffee or Tea

*Menu details accurate as at 3 November 2016 & subject to changes