

THE CUISINE OF CHEF DAVID NICOLAS SENIA WITH THE WINES OF DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Date : 28th February 2017, Tuesday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : The Knolls, Capella Singapore, Singapore 098297
Dress Code : Smart Casual
Price : S\$142.40++ (payment by HSBC)
S\$178.00++ (other payment modes)

Menu

Goat Cheese Emulsion, Orange on Pain D'épices

Smoke Duck Roll with Cucumber, Leek and Sweet Plum Sauce

Mini Croque Monsieur Sandwich (V)

Louis Roederer, Brut Premier

END

Saba Fish with Pickled Vegetables, Carrot Puree, Yuzu Pearls, Granny Smith Apple and Coriander

2015 R de Rieussec

END

Seafood Paccheri Pasta Parmesan Espuma, Seasonal Green Vegetables and Red Wine Sauce

2013 Peyre Lebade

END

Pan-seared Beef Tenderloin with Anchovies and Thyme Panisse

2013 Moulin de Duhart

END

Roasted Australia Farmed Quail Breast, Potatoes Surprise,
Kumquat Poultry Jus with Rosemary Butter

2011 Duhart Milon

END

Slow-cooked Pork Belly with Beetroot Brunoise and Venison Salami Rocket Salad

2010 Duhart Milon

END

85% Dark Chocolate Ganache Topped with a Crunchy Valencia Almond Biscuit,
Sauternes and Pearl Jello

Freshly Brewed Coffee or Tea

*Menu details accurate as at 16 February 2017 & subject to changes