

PERRIER-JOUËT DINNER

THURSDAY, 11 OCTOBER



CANAPÉS & COCKTAIL BY THE WATER

CRISPY HALIBUT CUBE,
SAUTÉED EGG WHITE, PRAWN DUMPLINGS

&

ROYAL PEKING DUCK
Silky Crepe, Scallions, Cucumber

THE DOWAGER'S DELIGHT

APPETISERS

JUMBO CRAB, YUZU, NASHI PEAR, BABY SPINACH SALAD

&

STEAMED SHANGHAI SOUP DUMPLINGS

&

CRISPY TEOCHEW-STYLE SALTED EGG YOLK PRAWN ROLL

PERRIER-JOUËT GRAND BRUT

MAINS

BRAISED AUSTRALIAN BEEF CHEEK

Crispy Garlic, Scallions

&

SPICY GINGER FLOWER-GLAZED BAKED HALIBUT

&

WOK-CHARRED BROCCOLINI

Eggplant, Shimeji Mushrooms, Button Mushrooms

PERRIER-JOUËT BLASON ROSÉ

NOODLE

SEAFOOD WITH CRISPY EGG NOODLE BALL

Egg Drop Gravy

PERRIER-JOUËT BELLE ÉPOQUE 2008

DESSERT

CRÈME BRÛLÉE TART

Mango & Coconut Meringue, Lime Zest, Pomelo, Mango Sorbet

PERRIER-JOUËT BELLE ÉPOQUE ROSÉ 2006

138 /person

128 /person (for Privé Card members or if you book before Friday, 5 Oct)

• Price excludes 10% service charge and GST •

