

The Sixteenth Annual
RAFFLES
HOTEL



WINE, FOOD & ARTS
Experience

**Sunday 30 January 2011 - Delamotte Brut Champagne Brunch
Grand Hotel Lobby**

OYSTER STATION

Belon 00
Fine de Claire No 2
Gillardeau No 3
Loch Fine No 2



EGG STATION

Philip Howard

Scotch Egg with Brown Sauce and Truffle

Gilles Goujon

Carrus Egg with Melanosporum Truffle and Mushroom Purée
Warm Brioche and "Cappuccino" on the Side

Gerald Passedat

Lobster "Royale" and Caviar Emulsion

Raffles Culinary Team

Foie Gras "Royale", Porto Reduction and Egg and Sesame Espuma



DUCK LIVER

Terrine with Trompette and Black Truffle
Warm Truffle Brioche



ANTIPASTI

Mesclun and Romaine from the Box, Selection of Oil and Vinegar
Caesar Dressing and Condiments
Gazpacho, Maine lobster, Basil Sherbet
Balik Salmon, Granny Smith Sherbet, Lemon Sherbet, Blinis, Aquitaine Caviar
Lemon Wedges

Information is accurate as of 10 January 2011

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CHARCUTERIE STATION

Cooked Ham
Serrano Ham
San Daniel Ham
Parma Ham
Coppa
Bressaola
Lomo
Iberico Ham
Culatello
Rosette
Saucisson Sec
Echiré Butter Salted, Unsalted
Pearl Onion, Cornichon



MAIN COURSE

Australian Prime Ribs, Bordelaise Sauce
Braised Wagyu Beef Cheek in Barolo Wine, Fondant Potato
Welsh Rack of Lamb with Natural Jus

Maine Lobster "Navarin"
Dover Sole Filet with Paris Mushrooms
Monkfish with Coco Bean, Pequenos and Iberico Ham
Morel, Spring Onion, Winter Black Truffle "Parmentier"
Duck Confit "Parmentier"



CHEESE STATION

Selection of 40 Cheeses
Served with an Array of Condiments and Fancy Bread



DESSERT

Pastry Chef Selection

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