The Sixteenth Annual
RAFFLES HOTEL
WINE, FOOD & ARTS
Experience

Wednesday 26 January 2011 – Lunch – Chef Gerald Passedat

Magnum of Champagne Delamotte Blanc de Blancs Le-Mesnil-sur-Oger

Raw Tuna in Yellow Tomato and Pineapple Jelly, Orange Foam

2008 Pavillon Blanc de Château Margaux Bordeaux

Cancale Oyster with Oscietra Caviar, Spinach, Lemon Emulsion

2005 Pavillon Blanc de Château Margaux Bordeaux

Grilled Wild Sea Bream Prepared after my Aunt Nia's Secret Recipe, Puff Rice

Steamed "Brittany" Lobster, Wrapped in Green and Yellow Mango
Ginger Clarified Consommé

1998 *Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux*

The White Vacherin, Sorbet Variation of Passion Fruit, Green Apple, Guava and Strawberry with Pineapple Coulis on the Side

Information is accurate as of 10 January 2011