

The Fifteenth Annual  
**RAFFLES**  
HOTEL



WINE, FOOD & ARTS  
*Experience*

Saturday 30 January 2010 – Gala Dinner – All Guest Chefs

*Magnum of Champagne Billecart-Salmon Brut Rosé Mareuil-sur-Ay France*

**Raffles Culinary Team**

**Brittany Scallops**

*Jerusalem Arichoke Mousseline, Tarragon Foam & Aquitaine Caviar*



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

**Shuzo Kishida**

**Light Endives Fumé with Foie Gras Terrine**



*2007 Y de Château d'Yquem Bordeaux Supérieur*

**Alvin Leung**

**Melody of Chinese Favorites**



**Shuzo Kishida**

**Roasted and Spiced Live Fresh Lobster from Ise Peninsula**



*1998 Château Cheval Blanc Premier Grand Cru Classé A Saint-Émilion Bordeaux*

**Marc Haeberlin**

**Pigeon with Cabbage & Truffle**



**Raffles Culinary Team**

**Roasted Pineapple & Pain d'Épices Skewer**

*With Lime Coconut Sorbet*



*Impériale of 1988 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux*

**Raffles Culinary Team**

**Rose Bud Crème Brûlée**

*With Rose Champagne Sorbet & Strawberry Hibiscus Espuma*