

The Fifteenth Annual
RAFFLES
HOTEL



WINE, FOOD & ARTS
Experience

Thursday 28 January 2010 – Dinner – Chef Shuzo Kishida

Magnum of Champagne Billecart-Salmon Brut Réserve Mareuil-sur-Ay France

Sablé with Japanese Hokkaïdo Sea Urchin and Dill



Magnum of 2004 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Light Endives Fumé with Foie Gras Terrine



Roasted Tilefish with Hazelnut Cabbage



2007 Olivier Leflaive Puligny Montrachet Burgundy France

Roasted and Spiced Live Fresh Lobster from Ise Peninsula



Magnum of 1998 Château La Conseillante Héritiers Nicolas Pomerol Bordeaux

Roasted Guinea Fowl from Racan with Grilled Aubergines



Magnum of 2004 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Strawberry Vacherin with Rhubarb Jelly