

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



1999 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Shuzo Kishida

Light Endives Fumé with Foie Gras Terrine



2004 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 1999 Château d'Yquem Premier Cru Supérieur Sauternes Bordeaux

Raffles Culinary Team

Rose Bud Crème Brûlée

With Rose Champagne Sorbet & Strawberry Hibiscus Espuma