

THE CUISINE OF MASTERCHEF IGLES CORELLI * WITH THE WINES OF MACULAN

Date : 29th September, Thursday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : The Waterfall, Shangri-La Hotel Singapore,
22 Orange Grove Road, Level One, Garden Wing, Singapore 258350
Dress Code : Smart Casual
Price : S\$134.40++ (payment by HSBC)
S\$168.00++ (other payment modes)

Menu

Chef's Selections of Canapés

*Ruggeri Prosecco Treviso Brut NV
Peroni Beer*

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Rock Garden

Vegetable Spheres with Crispy Potato Coating, Modern Giardinera, Liquid Lettuce

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Trigabolo 1994

Pigeon Salad, Candied Orange Peel, Traditional Balsamic Vinegar

2013 Ferrata Chardonnay

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Parma's Mojito

Lime and Mint Risotto, Parmesan Ice-cream, Parmesan Air

2013 Brentino Rosso

2011 Palazzotto Cabernet Sauvignon

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Tamerice 2001

King Red Prawns, Marinated Fruit and Vegetables, Samphire, Thyme Oil

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Beef as tuna

Beef Tenderloin Marinated in Soy Sauce and Honey, Sesame Seeds, Olive Oil Mashed Potato

2011 Fratta

2010 Crosara Merlot

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Trigabolo 1986

Fried and Caramelized Cream Puffs, Citrus Sauce

2009 Acininobili

Freshly Brewed Lavazza Coffee or Tea

*Menu details accurate as at 5 August 2016 & subject to changes