


WORLD GOURMET *Summit*
WGS 22
YEARS
NKF
CHARITY
GALA DINNER

PRE-DINNER RECEPTION

HORS D'OEUVRES

Salmon Tartar, Sesame Cone, Caviar, Green Apple
Sea Urchin, Tapioca Crisp, Ponzu Jelly
Wok Fried Wagyu Beef Cubes, Home Made Soya
By Swissôtel The Stamford – Robert Stirrup
Kavalan Highball & Kavalan Neat
Penet-Chardonnnet, Reserve Grand Cru Extra Brut

CHARITY DINNER MENU

SHAVED JAPANESE OCTOPUS

Bamboo Shoots, Hokkaido Corn, Sudachi (Calamansi)
By Award Winning Chef – Paul Hallett
Scarbolo, Pinot Grigio 2016

**

ALASKAN LANGOUSTINE

Chestnut Mushroom
By Michelin & Asia's Best 50 Chef - Kirk Westaway
Montes, Reserva Chardonnay 2015

**

STEAMED MARINATED KUHLBARRA BARRAMUNDI FILLET

Shallow Fried King Oyster Mushroom, Braised Glass Vermicelli,
Homemade Huaiyang Superior Broth

By Shanghainese Masterchef– Qi Zhi Hai
La Petite Laurence, Bordeaux Superieur 2014

**

POULET DE BRESSE, TRUFFLE COMPRESSION, SAUCE A LA PERIGOURDINE

Caramelized Foie Gras-Apricot “Boulette”, Truffle-Potato En Croute
Pea Puree, Petit Pois-Morel Mushroom

By Bocuse D'Or Singapore Winner- Noel Ng
Cantina Ripa Teatina , Montepulciano d'Abruzzo 2016

**

CHOCOLATE SENSATION

Sable, Soufflé, Guava Sour Plum Ice
By Swissôtel Executive Pastry Masterchef - Yong Ming Choong

**

Lavazza Coffee
Teaspec Selection

Produced By

Organised By

Media Publication

Supported By

Held In

Premium Partner

PETER KNIPP
holdings pte ltd



CUISINE & WINE
ASIA



WORLD GOURMET *Summit*
WGS 22
YEARS
NKF
CHARITY
GALA DINNER

PRE-DINNER VEGETARIAN RECEPTION

HORS D'OEUVRES

Wild Mushroom Tartlet, Truffle Cream, Morel Crumbs
By **Swissôtel The Stamford – Robert Stirrup**
Kavalan Highball & Kavalan Neat
Penet-Chardonnnet, Reserve Grand Cru Extra Brut

CHARITY VEGETARIAN DINNER MENU

HEIRLOOM TOMATO

Burrata, Fried Bread, Shiso
By **Award Winning Chef – Paul Hallett**
Scarbolo, Pinot Grigio 2016

**

BERLINGNOT

Chestnut Mushroom Berlingnot
By **Michelin & Asia's Best 50 Chef - Kirk Westaway**
Montes, Reserva Chardonnay 2015

**

WOK FRIED VEGETABLES

Wok Fried Snow Peas, Fungus, Bamboo Shoot,
Chinese Mushroom, Shanghai Dried Tofu
By **Shanghainese Masterchef– Qi Zhi Hai**
La Petite Laurence, Bordeaux Superieur 2014

**

HARVESTED VEGETABLES COMPRESSION, WILD MUSHROOM CRÈME

Caramelized Beetroot-Apricot & Pickled Beetroot “Boulette”
Truffle-Potato En Croute, Sautéed Asparagus & Peas
By **Bocuse D’Or Singapore Winner - Noel Ng**
Cantina Ripa Teatina , Montepulciano d’Abruzzo 2016

**

CHOCOLATE SENSATION

Sable, Soufflé, Guava Sour Plum Ice
By **Executive Pastry Masterchef - Yong Ming Choong**

**

Lavazza Coffee Selection
Teaspec Tea Selection

Produced By

Organised By

Media Publication

Supported By

Held In

Premium Partner

PETER KNIPP
holdings pte ltd



CUISINE & WINE
ASIA

