

Santi

COCKTAIL RECEPTION

Ajo blanco with grapes, Tuna belly tartar with avocado and bottarga, Joselito with pa amb tomaquet

Oremus, Dry Furmint Mandolas 2010

POTATO LIME SALAD

quince, piquillo, prawns and calamari

Oremus, Dry Furmint Mandolas 2007

MUSHROOM COCOTTE

turnips, cabbage, pumpkin and foie gras butter

Pintia 2008

Alion 2008

LAMB PASTILLA

Mediterranean tabouleh and red wine sauce

Vega Sicilia, Valbuena 5º año 2007

BLACKMORE BEEF STRIPLOIN AND BRAISED VEAL CHEEK

topinambour, crosnes and black truffles

Vega Sicilia, Único Reserva 2002

ICE LEMON TEA

pineapple, ginger and lemon zest ice cream

APPLE TART

caramel and cinnamon ice cream

Oremus, Aszú 5 Puttonyos 2003

PETIT FOURS

350 per person

All prices are in SGD, exclusive of 10% service charges and 7% GST