

## AN EVENING OF CANTONESE TREASURES AT PEACH BLOSSOMS WITH ORIN SWIFT

Date : 28 March 2019, Thursday  
Time : 7.00pm (Reception) 7.30pm (Dinner)  
Venue : Peach Blossoms | 6 Raffles Blvd, Level 5, Marina Mandarin, Marina Square,  
039596  
Price : \$150.40++ (Citi cards) | \$188.00++ (Other payment methods)  
Dress Code : Smart Casual

### Menu

冰菜海胆鲍鱼冻

Chilled Abalone and Uni  
On Ice Lettuce, Yuzu Dressing

*Orin Swift Mannequin 2016, Napa Valley, USA*

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羊肚菌炖海中宝

Essence of Kampung Chicken, Fish Maw,  
Morel Mushroom and Homemade Seafood Ball

*Orin Swift Slander 2015, Napa Valley, USA*

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南洋酱焗海鲈鱼

Sea Perch with Nanyang Sauce in Carta Fata

*Orin Swift 8 Years in the Desert 2016, Napa Valley, USA*

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百花辽参鸭

Slow Cooked US Duck,  
Premium Sea Cucumber and Black Garlic

*Orin Swift Abstract 2017, Napa Valley, USA*

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阿拉斯加蟹石锅天津粉皮

Alaskan King Crab on Green Bean Noodle  
Served in Stonebowl

*Orin Swift Palermo 2015, Napa Valley, USA*

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熔岩蛋糕伴黑芝麻雪糕

Chestnut Molten Cake  
With Black Sesame Ice Cream

\*Menu and pairing details accurate as at 28 February 2019 & subject to changes