

THE STRAITS TIMES PRESENTS A CELEBRATION DINNER AT SPRING COURT WITH HANDPICKED WINES

Date : 12 March 2019, Tuesday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : Spring Court | 52-56 Upper Cross St, Singapore 058348
Price : \$170.40++ (Citi Cards) | \$213.00++ (Other payment modes)
Dress Code : Smart Casual

Menu

传统金牌风吞燕

Traditional Double Boiled Bird's Nest in Whole Chicken

Handpicked Rosé, Yarra Valley 2017 (James Halliday 95pts)

END

詠春园薄饼

Spring Court Traditional Popiah

Handpicked Regional Selection Chardonnay, Yarra Valley 2017 (Wine Spectator 92pts)

END

酥炸蟹烧凤肝拼椒盐蘑菇

Crispy Crabmeat Roll with Chicken Liver and Salted Egg Yolk
Accompanied with Spicy Salt Fried Button Mushroom

Handpicked Regional Selection Shiraz, Barossa 2015 (Wines & Spirits 92pts)

END

南乳去骨烧乳猪

Barbequed Whole Boneless Suckling Pig with Fermented Bean Paste

Handpicked Collection Cabernet Sauvignon, Margaret River 2015 (James Halliday 95pts)

END

金龙百花鸡

Roasted Whole Boneless Chicken Stuffed with Minced Prawn

END

玉树麒麟鲷鱼

Steamed Whole Pomfret Fish in Kirin Style

Handpicked Collection Chardonnay, Mornington Peninsula, 2016 (James Halliday 94pts)

END

荷叶糯米饭

Glutinous Rice in Lotus Leaf

END

桃胶杏仁茶

Double Boiled Peach Gum in Freshly Ground Almond Cream

*Menu and pairing details accurate as at 14 February 2019 & subject to changes