

**ANGLISS SINGAPORE PRESENTS THE SIGNATURE CREATIONS OF JADE WITH
CHÂTEAU BEYCHEVELLE WINES**

Date : 26 June 2019, Wednesday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : Jade | The Fullerton Hotel Singapore, 1 Fullerton Square, Singapore 049178
Price : \$86.40++ (Citi Cardholders) | \$108.00++ (Other payment modes)
Dress Code : Smart Casual

Reception

五香烧肉, 避风塘百花带子, 红毛丹草虾香芒莎莎
Five Spice Roasted Pork Belly
Pan-Seared Scallop Stuffed with Shrimp Paste in Crispy Garlic and Chili
Chilled Rambutan and Prawn in Mango Salsa

Grand Bateau Blanc 2017 / Grand Bateau Rouge 2017

Menu

和合鱼羊鲜
滑溜鱼茸蛋, 香煎红糟小羊排
Chiffon Fish Mousse Egg
Pan Fried Red Vinesse Pure South Lamb Ribs

Brulieres de Beychevelle 2015



茅台海味浓汤伴黄金蟹肉卷
Braised Dried Seafood with "MaoTai" Chinese Wine in Superior Broth
Served with Crispy Crab Meat Roll

Le-Haut Medoc de Beychevelle 2015



五香盐酥海虾
Crispy Sea Prawn in Five Spice Salt

Amiral de Beychevelle 2013



头抽芥末煎牛柳粒
Sautéed Diced National Beef Tenderloin in Wasabi Premium Soya Sauce

Chateau Beychevelle 2016



姜皇鸭焖双面
Simmered Duo Noodle with Stewed Duck in Ginger Flavor

Chateau Beychevelle 2008



玫瑰椰雪花伴蛋白燕窝挞
Shaved Rose Flavor Coconut Ice with Red Bean and Wheat Grass Jelly
Accompanied with Oven Baked Egg White Tart, Top with Bird Nest

**Menu and pairing details accurate as at 30 May 2019 & subject to changes*