

**EXQUISITE CANTONESE SIGNATURES BY CHEF MOK KIT KEUNG
WITH CHÂTEAU D'ANGLÈS WINES**

Date : 10 December 2019, Tuesday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : Shang Palace, Shangri-La Hotel, Singapore | 22 Orange Grove Road,
Singapore 258350
Price : \$110.40++ (Citi Cardholders) | \$138.00++ (Other Payment Modes)
Dress Code : Smart Casual

Reception

番茄鹅肝冻, 鱼子玉带竹炭西米脆饼, 古早蜜汁烧腩叉
Foie Gras with Tomato Jelly
Sautéed Egg White, Scallop and Caviar served in Charcoal Rice Cake
Traditional Barbecued Pork Belly Glazed with Honey Sauce

Château d'Anglès Classique Rosé 2018

Menu

腿茸燕窝淮山鹧鸪羹
Braised Partridge Bisque with Bird's Nest and Minced Chinese Ham

Château d'Anglès Classique White 2018



蟹粉脆皮海参自制豆腐
Braised Homemade Bean Curd and Crispy Sea Cucumber with Hairy Crab Roe

Château d'Anglès Grand Vin White 2016



青胡椒鸳鸯鸡球
Wok-fried Silky Fowl and Chicken Fillet with Green Pepper Corn

Château d'Anglès Classique Red 2017



香烤鳕鱼台式珍珠米
Oven-baked Cod Fillet and Steamed Japonica Short Grain Rice in Taiwan Style

Château d'Anglès Grand Vin Red 2016



鸳鸯布甸拼枣蓉方糕
Coffee and Milk Tea Pudding accompanied with Red Dates Velvet Cake

**Menu and pairing details accurate as at 15 November 2019 & subject to changes*