

La Chaîne des Rôtisseurs Amical Dinner Menu
The 9th Floor Restaurant & Bar
25 July 2010



Arrivage

*Parma ham & caramel onion pizza
Corn chip with spicy tomato salsa
BBQ shrimp skewer with yoghurt mango dip
Smoked salmon & horseradish on corn blinis
Rock lobster cocktail on saffron risotto cake
Prosecco Raboso Rosé, Italy*

Entrée

*Grilled yellow fin tuna, pomelo & pineapple salad
served with a Ginger Wasabi Dressing
Chablis Premier Cru Fourchaume 2008, Lamblin, France*

Appetizer

*Grilled Hokkaido scallops and crisp Parma ham,
baked peach with orange reduction
Sauvignon Blanc 2007, Schubert, New Zealand*

Soup

*French mussel and water cress bisque enhanced with crab meat
Nicolas Feuillatte Brut Champagne, France*

Refreshment

Refreshing Granite of lemon grass

Pasta

*Homemade Ravioli stuffed with Phuket Lobster
served on a peppery lobster sauce
Trasgaia 2006, Villa Trasqua, Italy*

Main

*Australian Wagyu beef tournedos on porcini stew and Zambujeiro Wine jus
accompanied with baked soufflé of fresh vegetables
Terra do Zambujeiro 2002, Quinta do Zambujeiro, Portugal*

Dessert

*Mille feuille of fine chocolate leaves mascarpone and wild berries
served with a B52 ice cream
Moscato d'Asti DOCG, Prunotto, Italy*