

THE WINE

PRE-DINNER DRINKS

Prosecco, Fabiano Castello, Brut, Italy

SUPPLIED BY STRATEGIC WINE & CATERING

Sileni Cellar Selection, Sauvignon Blanc, Marlborough, New Zealand 2007

SUPPLIED BY ITALTHAI

Wolf Blass, President Selection, Chardonnay, Australia 2006

SUPPLIED BY CANPAC BEVERAGE

Kim Crawford Merlot, Hawke's Bay, New Zealand 2005

SUPPLIED BY GLOBAL PREMIUM WINES

Le Clos Jordanne 'Le Clos Vineyard' Pinot Noir, Canada 2005

SUPPLIED BY AMBROSE WINE

Carpineto Vino Nobile di Montepulciano DOCG Riserva Italy 2001

SUPPLIED BY (IWS) INDEPENDENT WINE & SPIRIT

Chateau Angelus, 1^{er} Grand Cru Class, Saint-Emilion Bordeaux, France 2001

SUPPLIED BY BB&B

AFTER-DINNER DRINKS

The 'Yamazaki' Single Malt Whisky 10 Years

SUPPLIED BY (IWS) INDEPENDENT WINE & SPIRIT

We would like to thank Schott Zwiesel, supplied by Italiasia, for supplying all glassware for this event

THE GALA MENU

SIGGI HALL

Icelandic Canapés

GLEN BALLIS

Russian Style Crab Pot-Stickers, Shiso Sabayon

CELINA TIO

Crispy Loup de Mer
Vegetable Bayaldi and Herb Vinaigrette

MAURIZIO QUARANTA

Risotto con Zucca, Tuma di Murazzano e Tartufo nero
Risotto with Pumpkin, 'Tuma Murazzano Cheese' and Black Truffles

MICHAEL GINOR

Roasted Squab and Parsnip Mousseline
Foie Gras Cream, Squab Jus and Hibiscus

JEFFREY JAKE

Citrus-Porcini Dusted Venison
Farro, Wild Mushroom, Toasted Pine Nuts, Dried Cherry Port Syrup

MICHAEL LAISKONIS

Soft Chocolate Ganache, Flourless Chocolate Cake,
Cocoa Pearl, 'Faux' Palm Sugar Meringue, Pistachio Powder

illy Coffee and Decaffeinated Coffee or Tea from Dilmah's 'T' Collection