

THE ROSÉ CHAMPAGNE DINNER

Date : 22 March 2018, Thursday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : Morsels | 25 Dempsey Road, #01-04, Singapore 249670
Dress Code : Smart Casual
Price : S\$ 98.40++ (HSBC Cards)
S\$ 123.00++ (Other payment modes)

Reception

Chef's Selection of Canapés

Veuve Clicquot Rosé NV

Menu

'Hanaho Flower' by Chef Josephine Loke

Hokkaido Scallop Noodles Served with Salmon Pearls
Shio Konbu, Espelette pepper, Yuzu Juice

Moët & Chandon Rosé Impérial



'Ginger Flower' by Chef Alysia Chan

Rojak
Sweet Potato Leaves, Pineapple, Soy Sprouts, Koya Tofu, Quail Egg
Serundeng, Belinjo Tempeh Chips

Veuve Clicquot Rosé NV



'Oxalis Flower' by Chef Petrina Loh

Duck Breast ala Plancha, Raspberry Barbecue Sauce, Strawberry Kosho,
Fermented Garlic Whipped Potato

Ruinart Rosé



Glenmorangie Signet



'Wildflowers' by Chef Jasmin Chew

Raw Honeycomb, Kaffir Lime, Coconut Almond Sable

*Menu details accurate as at 27 February 2018 & subject to changes