

Dining Delights with French Masterchef James Won



Venue:

Forlino

1 Fullerton Road,

One Fullerton #02-06

Date:

Monday 16 April 2018 –

Wednesday 18 April 2018

Time:

7pm

Price:

**3 Courses (Entrée-Plat
Principal-Dessert): \$88**

**5 Courses (3 Entrées-1 Plat
Principals-Dessert): \$148**

**7 Courses (5 Entrées- 1 Plat
Principals-2 Desserts): \$188**

Chef:

James Won



DEGUSTATION MENU

AMUSE BOUCHE

Baby Baguette Stick, Apple Sorrel, Sambal Olek a la Enfin, Chicken Skin, Flowers Yam, Petit Pois, Ikura, Barbeque Shallot
Foie Gras Mushroom, Black Cherries, White Chocolate Nuts

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ENTREE

Caviar, Organic Egg Whites, Chives & Chive Flowers, Rye Bread Crust **\$42**

Sea Urchin, Chives, Chives Blossoms & Leeks, Ikura, Fermented Beetroot, Dehydrated Coconut Meringue, Belle Rose, Charred Carrot in Chicken Fat, Honey **\$38**

Hokkaido Scallop, Prawn Noodles, Salted Fish, Mushroom Gelée, Compressed Cucumber, Brine Cauliflower, Almond, Sea Eel Cuisson Blanc, Laksa Oil **\$36**

Sunchoke Cream, Seasonal Black Truffle, 63.5° C Organic Egg, Puffed Barley **\$24**

Sicilian Red Prawn Carpaccio "Rosso di Mazara", Sardinian Bottarga, Passion Fruit Dressing, Mango Gel **\$42**

Hand-crafted Tortelli, Buffalo Mozzarella D.O.P., Eggplant Caviar, Sicilian Red Pesto, Crystal Basil **\$28**

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PALATE CLEANSER

Yogurt & Olive Oil Ice Cream, Kumquat, Wasabi

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PLAT PRINCIPALS

(Complimentary with all mains)

House Farmed Vegetables– Spring Onion Carpet, Parsley Chlorophyll, Charcoal Bamboo Soil & Truffle Pate, Cauliflower, Broccoli, Carrots, Beetroots, Pea Puree, Roasted Leeks

Pan-Seared Black Cod, Chamomile & Saffron Infused "Cacciucco" (Fish Stew) Sauce, Roasted Seasonal Vegetables, Black Olives, "Pantelleria" Capers **\$48**

Organic Broga Poulet (Chicken), Brown Meat Drumstick, House Fermented Wild Bario Red Wine, Seasonal Mushrooms, Crispy Skin, Chestnut & Truffle Fondant **\$48**

Peppermint Tea Brined Lamb Loin, Taggiasca Olives, Baby Potatoes, Green Beans, Artichoke Cream **\$48**

Kyushu Japanese Beef (MB6), Roasted Peppers, Black Garlic, Parsley, Garlic Chips, Wholegrain Mustard, Cape Berry & Basil Oil **\$78**

Lobster Tail, Crab, Burnt Coconut Risotto, Truffle Egg Nest, Parsley, Nasturtium Powder, Brassica Flowers **\$78**

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DESSERT

Hennessy Baba, Roasted Pineapple, Capeberry & 70% Cocoa Chantilly **\$18**

Hazelnut "Tonda Gentile I.G.P." & Chocolate Semifreddo, Salted Caramel Cream, Ruby Peach Coulis **\$18**

Mascarpone Foam, 72% Venezuela Dark Chocolate Cream, Coffee Gelato, Marsala Jelly, Novara Biscuits **\$16**

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Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

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Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

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