



CURATE

RESORTS WORLD SENTOSA

DINNER MENU

Amuse Bouche

Breton Lobster

Chamomile . Buckwheat . Mandarin

Benjamin Halat

Nv Diebolt-Vallois • Brut Tradition – RP Points 91

Peking Duck

Mango . Jicama . Roasted Sesame Oil

Bee Satongun

2015 Domaine Bachelet-Monnot • Maranges 1er Cru Clos de la Boutiere – RP Points 91

Pork Knuckle

Sauerkraut . Dark Beer

Benjamin Halat

Carabineros Prawn

Pomelo . Gapi Khoei . Chilli Jam

Bee Satongun

Wild Seabass

Turmeric . Fennel . Lon Sauce

Bee Satongun

2010 La Valle • Franciacorta Millesimato Naturalis Extra Brut – RP Points 92

Phanang Beef Curry

Toasted Peanuts . Thai Sweet Basil

Bee Satongun

2009 Peay Vineyards • Syrah Les Titans – RP Points 93

Sanddorn

Seabuckthorn Sherbet . German Gin

Benjamin Halat

Coconut

Kaffir Lime

Benjamin Halat

Petit Fours

