



CURATE

RESORTS WORLD SENTOSA

DINNER MENU

Amuse Bouche

Hirame

Radish . Caviar

Guillaume Bracaval

NV Champagne Philipponnat • Royale Reserve Brut (RP Point 90)

Black Truffle

Brioche Dumpling . Mushroom

Benjamin Halat

Jerusalem Artichoke

Egg . Herbs

Guillaume Bracaval

2016 Olivier Merlin • Saint-Véran (RP Point 90)

Crab

Sorrel . Tamarind . Smoked Butter

Guillaume Bracaval

Poached Cod Fish

Salsify . Mustard . Bread

Benjamin Halat

Beef Entrecôte

Potato . Parmesan

Guillaume Bracaval

2014 Moulin St Georges (RP Point 90)

Baked Apple Sherbet

Almond

Benjamin Halat

2013 Max Ferd. Richter • Riesling Wehlener Sonnenuhr Spatlese

Gyuhi

Rice Paper . Grape Juice

Michele Abbatemarco

Petit Fours

