



Auguste Escoffier
King of Chefs
1846-1935

In accordance with his admonition, "above all, keep it simple," Escoffier developed a new gastronomic philosophy, a sense of finely honed and highly refined simplicity in dining.



2000 CHEFS
2000 MENUS
5 CONTINENTS

MARCH 21



PRESENTS

AN AUGUSTE ESCOFFIER TRIBUTE MENU

MATELOTE DE TRUITE AU VIN ROUGE
Poached Trout in Red Wine Sauce

GIGOT D'AGNEAU DE LAIT, "GENRE A LA BOULANGÈRE"
Roasted Leg of Milk-fed Lamb and Baked Potatoes with Rosemary

MONT D'OR ET PAIN TOASTÉ AUX FRUITS SEC
Mont d'Or Cheese and Toasted Fruit Bread

PECHE MELBA "RECETTE ORIGINALE"
Poached Peach with Raspberry Purée and Vanilla Ice-Cream

\$108++ / 4-courses



*Prices are in Singapore dollars and subject to service charges and government tax.
If you have any food intolerance, please inform our wait staff.*