BRASSERIE
LES SAVEURS

A 3-Course Sharing Dining Experience by Chef Andreas Caminada

5 – 7 November 2018

Savour a culinary journey encompassing over 13 different highlights presented with unparalleled culinary flair by three Michelin-starred Swiss chef Andreas Caminada from Schloss Schauenstein and IGNIV, and Head Chef Marcel Skibba from IGNIV at Badrutt's Palace in St. Moritz.

$228.00++ per person with a complimentary apéritif, coffee and tea.

**Wine pairing is available at a supplement of $95.00++ per person.*

All prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes of 7%.

Small Appetiser

**'R' de Ruinart, Reims, Champagne, France*

Starters

Hamachi, Radish, Avocado
Langoustine, Papaya, Spices
Duck Liver, Yoghurt, Physalis
Lettuce, Egg Yolk Truffle
Vegetable Salad IGNIV
Turbot, Sauerkraut, Alba Truffle

**Cloudy Bay, Chardonnay, Marlborough, New Zealand*
**Cloudy Bay, Pinot Noir, Marlborough, New Zealand*

Mains

Fish Soup IGNIV
Beef, Morning Glory, Onion
Chicken, Aubergine, Lemon, Garlic
Pork Belly, Celery, Pineapple, Truffle

**Terrazas de los Andes Reserva, Malbec, Mendoza, Argentina*

Desserts and Candy Store

Egg Surprise, Caramel
Mango, Coriander
Swiss Chocolate, Coffee
Strawberry, Cheesecake
Yoghurt, Lychee
Passion Fruit, Rice, Shiso

**Ruinart Rosé, Reims, Champagne, France*

If you have any food allergies or food intolerances, please inform one of our service staff.