

WEIN & VIN

GROWER CHAMPAGNE

with

FINE JAPANESE CUISINE

featuring

PIERRE PETERS

&

GUY CHARLEMAGNE

**Kome Japanese Dining
Keppel Club**

17th May 2010 (Monday)

1900hrs for reception

1930hrs to 2030hrs

SGD150 per person only – LIMITED AVAILABILITY!

(Wines are fully sponsored by Wein & Vin)



Reception

deep fried spicy MACKEREL

DÖNNHOFF Riesling Trocken 2008 (JR17)

Dinner & Wine Tasting

baby SQUID with sweet miso

japanese spring broad BEANS

steamed PRAWNS

PIERRE PETERS Perle du Mesnil LSNV (GG 89)

clear clam soup with SNOW CRAB

sashimi – TORO (tuna belly), GIANT PRAWNS with foie gras,

BLACK FLOUNDER (a type of flat fish),

SCALLOP

PIERRE PETERS Cuvee de Reserve Grand Cru Blanc de Blancs 'NV' (en magnum)

(WA 89, WS 90, ST91, GM 16.5, GG 90)

2000 PIERRE PETERS Les Chetillon Grand Cru Blanc de Blancs

(WA 95, WS 90, ST 93, GM 18, GG 93)

stewed sea bream OVARIES, BAMBOO shoot, FERN vegetables

grilled Japanese SEA PERCH with UNI (sea urchins)

GUY CHARLEMAGNE Rose NV

steamed fresh RIVER EEL stuffed with mushroom rice

japanese FIG and STRAWBERRY

1989 KESSELSTATT Scharzhofberger BA

(WRC – Silver, The Peak Gourmet & Travel 2010 – BEST SWEET WINE above \$150,

served at The Fat Duck and Gordon Ramsay)

BLIND WINE

Wein & Vin Pte. Ltd.

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