



**Halia 9th Anniversary Celebrations - Italian Wines Dinner
With Clinton Ang, Cornerstone Wines**

Friday 20 August 2010

SET MENU

Reception

Bersano Conte Balduino Prosecco, Piedmonte Italy

Appetiser

Heirloom tomato, baby buffalo mozzarella, balsamic glaze and watermelon cucumber granité

Antinori Santa Cristina, Pinot Grigio, Tuscany Italy

Entrée

Pan-seared and crème brulee foie gras, caramelised fig and ice wine jelly

Antinori Peppoli - Chianti Classico DOCG, Tuscany Italy

Main

Slow cooked Wagyu beef cheek with edamame mash potato, black olive mash, baby carrot, baby zucchini, semi dried tomato with port wine and morel sauce

Prunotto Barolo DOCG, Piedmonte Italy

Dessert

Young ginger nougat parfait with roasted fresh pineapple and spiced pineapple sauce

Prunotto Moscato d'Asti, Piedmonte Italy

After Dinner

Cheese Plate

Bersano Conte Balduino Prosecco, Piedmonte Italy

\$69++ per person

Special thanks to:

HOCK TONG BEE PTE LTD
wine & spirit specialist since 1938



Wines are available for sale on the evening

By reservations only, please contact Alice Tang at
6287 0711 (9 am to 6 pm Monday to Friday, 9 am to 1 pm Saturday) or alicetang@halia.com.sg

Reception is at 7.00pm. Dinner commences at 7.30pm sharp.
Price is subject to 10% service charge and 7% GST.
Full advanced payment required as confirmation of reservation.