



V Dining

LAURENT PONSOT

Wine Dinner

28th November 2020 | Saturday | 6:30pm



Dinner Menu

Selection of Snacks

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Braised taro, parmesan, onion, local grown herbs
Champagne Pommery, Apanage Brut NV

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Mud crab, rhubarb, tomato, fennel
Laurent Ponsot, Bourgogne Blanc, Cuvée Du Perce-Neige 2017

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French poulet, braised seeds, fermented pepper, truffle vinaigrette

Laurent Ponsot, Bourgogne Rouge, Cuvée des Peupliers 2017

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Jerusalem artichoke, strawberries, citrus
Laurent Ponsot, Gevrey-Chambertin, Cuvée de l'Aulne 2017
Laurent Ponsot, Chambolle-Musigny 1er Cru,
Les Charmes Cuvée du Tilleul 2017

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Selection of petite fours

\$168** PER PERSON

For Reservations: +65 6950 4868 / +65 9832 3669



WINE CLIQUE