



The Country Gourmet

By Executive Chef Randhir Singh

Schoolhouse Fine Dining Selections

Saturday 26 June 2010

Served 18:00-20:00

Live Jazz

Gathering on the Terrace

Join Us Anytime During the Evening Before or After Dinner

Cash Bar

Complimentary Appetizer

Green's The Thing Vegetarian Dinner

East Meets West 78

Shredded Turnips, Salsify, Doufou, Cucumber
Steamed Spinach with Homemade Sesame Paste
With a Shot of White Lightning!

Inspired by Asia 168

Stuffed Zucchini, Stir-fried Eggplant, Crispy Rice, Grilled Doufu

Dumplings and Bread 78

Baozi, Jiaoza, Potstickers, Laobing

Iced Watermelon 58

Tasting Menu 298

Includes 4 Vegetarian Courses, Surprise Palate Cleanser,
Coffee or Tea

Pairing with Tasting Menu 208

New Zealand Marlborough Sauvignon Blanc
And a Local Brandy

See Reverse for Other A La Carte Menu Choices This Evening



Schoolhouse Fine Dining
By Executive Chef Randhir Singh

Saturday 26 June 2010
Served 18:00-20:00

Starters

Baby Arugula Caprese 68
With House-smoked Trout

Gazpacho 78

Mains

Steamed Rainbow Trout Fillet 138

Lamb Loin 138
Crusted with Cumin, Grilled Leeks and Burdock

Beef Tenderloin 188
Mushroom Reduction, Lentil Crisp

Herb Risotto 118
Oven-Dried Tomatoes

Sweets

Beigou Cherries Napoleon 58

Mint Marshmallow, Candied mint, Berries Sabayon 68

See Reverse for Special Country Gourmet Menu This Evening

Ask for Beverage Menu and Wine List

All Prices in RMB and inclusive of taxes and gratuities