

27 September 2018

# Glenmorangie Whisky Pairing Dinner

*Featuring Award-Winning Glenmorangie Single Malt Whiskies  
With Rai Banbury Of Moët Hennessy Diageo Singapore*

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## **SERRANO HAM WITH MOZZARELLA**

Arugula Pesto  
LASANTA

## **CRISPY DUCK CONFIT CROQUETTE**

Cinnamon Pear, Orange Sauce  
QUINTA RUBAN

## **PAN SEARED SCALLOP**

Fennel, Cauliflower Puree  
18 YEARS OLD

## **BEEF TENDERLOIN**

Mushroom Cheese Sauce, Asparagus Greens  
SIGNET

## **CHOCOLATE TART**

Summer Berries  
NECTAR D'OR

**\$108<sup>++</sup>**

*Prices are subject to 10% service charge and 7% prevailing government taxes.*

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# **THE PELICAN**

SEAFOOD • STEAK • BAR