



The Country Gourmet

By Executive Chef Randhir Singh

29 May 2010

Apricots Every Which Way

Live Jazz

Sunset Gathering On Our Great Wall View Terrace

19:00

Apricot Bellini
Or a Scotch

Starlight Dinner In the Courtyard

20:00

Roasted Asparagus
Served with a Shot of Apricot-Infused White Lightning

Apricot Granite
With Just-Picked Mint

Steamed Trout with Meigan Cai & Home-Cured Lardons
On Apricot Puree

Arugula from Our Garden
Scattered with Toasted Apricot Nuts

Plumped Apricots Devonshire

Coffee or Tea
Brandy
Candied Apricots
Belgian Chocolate-Dipped Apricots
Butter Cookies with a Dollop of Homemade Apricot Jelly

Complimentary Wines Served with Dinner

Rmb 580 Per Person
Adults Only