



Islander

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October 2012



**SGA INTER-CLUB LEAGUE 2012 -
WELL DONE TEAM SICC!**



An Australian Affair

Saturday, 10 November 2012

Island Ballroom 3, 6:30pm

\$85.00 (Member),

\$95.00 (Guest)

A perfect night for wine lovers. An opportunity to taste some of the finest Australian wines paired with a specially created menu by our enthusiastic, creative and talented Chefs Tony, Nizam, Zairina and Willi- a team that shares an enormous passion for food.

It is a privilege to have Clinton Ang, son of Southeast Asia's wine industry pioneer, Aloysius Ang, who is also Managing Director of the oldest surviving wine merchant since 1938, Hock Tong Bee, to join us as the guest speaker for this wine dinner. Clinton is the first Singaporean to blend his own label wine, now known as CornerStone.

For one night only – don't miss it!



THE WINES

Taltarni T-Series Sauvignon Blanc Semillon 2010

- A bouquet of fresh passion fruit, kiwifruit and citrus aromas
- An impressive array of fresh lime, grapefruit and passion fruit flavours and hints of gooseberries

Taltarni Brut Tache 2009

- Expresses an assortment of red currant, ripe strawberry and floral aromas and complex yeast character

Thorn Clarke Shotfire Ridge Shiraz 2009

- Ripe blackberries, plums and star anise, with choc mint oak characters
- Full bodied and unctuous with fantastic blackberries, plums, liquorice and complex chocolate oak

Morambro Creek Shiraz 2008

- Very dark ruby colour
- Lifted red and black fruits, with spice and minerals.

Cornerstone Ice Wine 2010

- Intense, fruity wine that shows off stone fruit flavours
- A satisfying lingering finish that ends with pure fruit acids

MENU

- Chef Zairina presents a variety of her speciality **Appetizers**
- Home-smoked Tasmanian salmon • Terrine of jumbo scallop wrapped leek tomato confit • Spiced scampj with sherry vinaigrette
 - Cherry tomato mousse • Mushroom fluff on basil infused oil
 - Crayfish and Yabbies' on ice

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Inspired by the best **Chicken Consommé** from our Chef Tony
With chicken quenelles

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A **Grilled Kangaroo Fillet** for you to enjoy from our Chef Nizam
With a cream mustard sauce, sautéed spinach and mushroom, kalamata olive and red wine reduction, infused with demi-glace, and served with truffle potato

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Chef Willi's favourite **Green Apple Sorbet**

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Enjoy the flavours of **North Coast Barramundi Fish Fillet**
by Chef Tony
Coriander braised leek, fresh green asparagus with raisin capers sauce and truffle pommes macaire

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The tempting **Passion Fruit Pavlova** from Chef Willi

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Artisan Cheese Platter