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For Immediate Release

ENHANCING SENSES, REFINING TASTES

The Picotin stable kick-starts this New Year with fabulous new creations in their ala carte menu. Renowned for its down-to-earth robust meals coupled with comfortable and relaxed atmosphere, the family restaurant fine-tunes its popular menu to entice diners with a wider selection of delicious wholesome fare. The new menu carries a range of past favourites, classic best-loved and many new items that promises patrons a further enhanced dining experience.

To spark an excitement in patrons' taste buds, the newly added items in the starters section are conceptualized with a creative twist utilizing the traditional rendition. There is the hearty *Soupe aux champignons, ravioli infuse a la truffe noire*, a traditional mushroom soup with black truffle scented ravioli, which is perfectly creamy yet light. Another addition to buck up any appetite is the *Calamars, salade de concombre japonaise et salsa de crevettes*. Prepared with only the freshest squid, this dish makes an exquisite combination with the juicy crunch of Japanese cucumber tossed in light and tangy prawn salsa.

For main courses, look out for the decadent *Ballotine de poulet, jardinière de legumes, gratin dauphinois et just au thym*. Luxuriously self-indulging, finely seasoned spring vegetables wrapped with tender chicken breast is poached to perfection. Tender to bite and delightful to taste, this flavorsome course is further enhanced with thyme sauce. A side serving of potato gratin perfectly complements this dish. Another lip-smacking offering is the *Truite de mer à l'aneth, fondue d'épinards et*. Feast on this succulent ocean trout adorned with creamy dill sauce accompanied with a side serve of buttered spinach and Lyonnaise potatoes perfected to golden brown, garnished with chopped parsley and onions. Thoroughly delectable, these creations will whet even the most discerning appetites.

For a flawless finale to a tantalizing meal, *Vacherin glace aux fruits rouge* is a must try! Made from meringue, this dessert is brilliantly filled with velvety wild berry ice-cream to create a stark contrast. This dessert will undoubtedly be the hit with the young ones, transporting them to a candied reverie. *Millefeuille à l'orange sanguine et sirop de grenade fraîche* is another new feature in the desserts section. The puff pastry scented with butter is flaky on the outside but remains perfectly moist in the inside. With creamy blood orange custard in between, the millefeuille is tangy to the taste. Drizzled with pomegranate syrup, savour this heavenly treat after a satisfying meal.

That's not all – the faithful following for past favorites can now relish in their most favored once again. Items such as *Tulipe au magret de canar fume* – perfectly toasted home smoked duck tulip with honey dressing, *Carbonara* – cream based pasta with bacon, onion, mushroom, parmesan cheese, *Poitrine de porc braise* – roasted pork belly with cider sauce and mashed potato, *Tagine d'agneau* – Moroccan spiced braised lamb shoulder topped with harissa with organic vegetable, have returned to the menu by popular demand.

Favourite items such as the scrumptious *Foie gras poêlé aux poires et réduction de vinaigre balsamique* – Pan friend foie gras reduced in balsamic complemented with caramelized pear, and the delightful *Tagine d'agneau* – Braised lamb shoulder finely seasoned with Moroccan spices topped with harissa with a side of braised organic vegetables, were all saved from the guillotine as well.

Located at 100 Turf Club Road, Singapore 287992, Picotin is open daily for breakfast 8am to 11am, and from lunch to dinner, from 12 noon to 10.30pm, please call 6877 1191 for reservations.

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