

Wine & Dine

AMUSE

BAKED OYSTER / CREAMY LEEKS / PAPRIKA

Stoneburn Sauvignon Blanc, Marlborough, New Zealand

STARTER

SCALLOP / PARSNIP / NUTMEG / SAFFRON / COCONUT

Arthur Metz Vin d'Alsace, 'Sushi', France

FISH

SALMON / LEMON POTATO FOAM / SEA FOOD RED CURRY SAUCE / ASPARAGUS / LEMON ZEST

Frescobaldi Tenuta Ammiraglia 'Alie', Toscana Rosato IGT, Italy

MEAT

LAMB LOIN / BABY FENNEL / DRIED FRUIT / PISTACHIO / ORANGE / PLUMS

Marras Grenache, Swartland, South Africa

DESSERT

NACHOS / MANGO / CHOCOLATE / MINT / SOUR CREAM / KIWI

Bassermann-Jordan Deidesheimer Leinhohle Riesling Spatlese, Pfalz, Germany

90 USD PP ++