



EXCLUSIVE WINE PAIRING DINNER MENU

AMUSE-BOUCHE

Select from a choice of:

Pistachio Crusted Lamb with Fig Marmalade or Wild Mushroom Frittata

Fromm Organic Rosé (Marlborough, New Zealand) 2021

FIRST COURSE

Select from a choice of:

Jerusalem Artichoke

Traditional Lobster Bisque

Michel Redde et fils Pouilly 'Petit F' (Loire, France) 2021

SECOND COURSE

Select from a choice of:

Gratin Oyster

Cream Cheese, Onion, Garlic, Parsley, and Parmesan

Black Angus Beef Tartare

Gherkins, Red Onion, Capers, Mustard Served with Shaved Parmesan and Crisped Bread

Mastro Berardino Fiano De Avellino DOCG (Campania, Italy) 2018

THIRD COURSE

Select from a choice of:

Grilled Beef Tenderloin Purple Carrot Purée and Baby Vegetable with Red Wine Jus

Dill Crusted Yellowfin Tuna with Lemon Beurre Blanc

Grilled Yellowfin Tuna with Butter Poached Green Asparagus, Leek Foam and Celeriac Purée

Storm 'Ignis' Pinot Noir (Walker Bay, South Africa) 2019

DESSERT

Japanese Cheesecake with Yuzu Meringue

Fontana Fredda 'Moncucco' Moscato D'Asti DOCG (Piemonte, Italy) 2019

Exclusive Wine Dinner will be held on March 22 2023 at 1900 hours in Etesian Restaurant
USD120 per person inclusive of wines & water (USD75 only for VI and 30% discount for HB and FB meal plan).
Rate is in USD and inclusive of 10% service charge and 16% GST