

Sea

Divine Wine & Dine

\$ 370.00 per person



Starter

Pan Seared Canadian Scallop with Pesto Parmigiano Potato Quenelles, Parsley and Yuzu Lemon Nage

Chenin Blanc, Granmonte Spring, Asoke Valley, Thailand – 2011

Medium bodied wine with fresh and perfumed tropical fruits, hints of white floral, fresh lime on the nose. Pear and nectarines and a touch of minerality on the palate.

Or

Poached Lobster Medallion topped with Asparagus and Jamon Iberico, Avocado and Mango Guacamole, Citrus Coriander Spring Onion Oil

Torrontes Finca La Colonia, Bodega Norton, Luján de Cuyo, Mendoza, Argentina – 2013

Greenish yellow with hints of gold in color. Intense aromas of white peach, rose petal, and jasmine. Pleasant and well balanced on the palate.

Or

Homemade Pappardelle with Slow Braised Rabbit Ragout, Reggiano Shavings, Roasted Tomato with Aromatic Herbs and Truffle Butter

Chardonnay, Chapel Hill, McLaren Vale, South Australia – 2013

Dry and medium bodied chardonnay, Citrus, melon and fruit-salad aromas on the nose. Peach and lifted bouquet, fresh and lively finish.

Or

Chinese Style Foie Gras and Crisp Fried Duckling with a Plum, Orange and Ginger Marmalade, Fried Garlic Jus

Riesling Trocken, Haus Klosterberg, Markus Molitor, Mosel, Germany – 2012

Medium dry riesling, fruity and crisp, soft flavours of citrus, peach and fresh green apples. Vibrant and juicy with a well balanced acidity, doughy and minerality on the palate.

Second Course

Roasted Leek and Potato Puree with Imported Black Truffle and Poached Quail Egg

Viognier, Domaine du Daley, Villette Grand Cru, Lavaux, Switzerland – 2012

An aromatic wine with powerful structure of tropical fruits on nose, peach and apricot on the palate with medium acidity and long fruity finish

Or

Rich Dashii Consomme with Slivers of BBQ Peking Duck, Grilled Shitake Mushrooms With Sesame and Spring Onion

Pinot Noir, Hounds, Allan Scott, Marlborough, New Zealand – 2013

Dark cherries and blackberry fruit, layered with nice toasty oak. The palate is supple with good depth, ripe fruit and some earthy notes, perfectly balanced with lovely fine tannins.

A Refreshing Palate Cleansing Lemon Sorbet Offering Before the Main Course

Main Course

Potato Crusted Seabream with a Taggiasca Olive and Bell Pepper Brunoise, Pea and Mint Puree, Glazed Baby Vegetables

Chardonnay, Blackstone Winery, Monterey County, Central Coast, California, USA – 2012

Luscious peach and lemon flavors with floral notes and toasted vanilla aromas and a smooth and dry finish on palate with balanced acidity

Or

Wagyu Beef Wellington, Crisp Veal Bacon and Chanterelle Mushroom filled Bone Marrow, Pommes Fondant

Light Port Wine and Pearl Onion Reduction

Tignanello, Marchesi Antinori, IGT Toscana, Italy – 2010

Soft blackberry and cherry is backed by balanced spice, leather and toasted espresso with rich oak tones do a wonderful job of holding up the natural richness and velvety smoothness

Or

Crisp Asian Style Pork Belly in a Ginger, Scallion Sauce Supreme Served with Sesame and Honey Glazed Baby Bok-Choy, Preserved Duck Egg and Szechuan Eggplant

Beaune 1er Cru, Domaine Bitouzet-Prieur Les Cent Vignes, Cotes de Beaune, France – 2011

Soft ripe red cherry, red currant and plum on nose, elegance and finesse, soft well integrated tannins on palate, beautifully balanced and fruity finish

Or

Assorted Fish and Seafood Medley consisting of Lobster, Prawns, Local Reef Fish and Imported Seabream Medallions with Crisp Chorizo and Creamy Avocado Puree

Chardonnay, Haras de Pirque Reserva, Maipo Valley, Chile – 2013

Pale lemon in color with green tinge, rich in flavours of citrus, pineapple and stone fruits, delicate hint of wood. Finishing with long pronounced minerality on the palate

Dessert

Trio Of Roasted Fruit and Sweet Puff Pastry Napoleon, Green Tea, Ginger Brulee, Mascarpone, Pineapple Parfait and Sweet Tempura Crumble

Tokaji Aszu 3 Puttonyos, Vega Sicilia Oremus, Tokaj-Hegyalja, Hungary – 2007

Aromatic wine with deep golden colour, honey, exotic fruits, reminiscent of linden, acacia, apricot and quince, also noteworthy is their longevity sweet finish

Or

Chocolate Bombe Filled with Ganache and Crunchy Mascarpone Coffee Parfait Served Tableside with Warm Caramel Sauce

Klein Constantia, Vin de Constance, Natural Sweet Wine, Constantia, South Africa – 2007

Exotic aromas of turkish delight, honeysuckle, citrus peel and clove spiciness. Very complex, orange marmalade on the palate with fine acidity, long and delicious vibrant finish.

Prices are quoted in US Dollar and are subject to 10% service charge and applicable government taxes