



WINE PAIRING

MENU

TUNA TARTARE

Champagne Taittinger, Brut
France, NV

SALMON & SCALLOP

Champagne Taittinger, Brut
France, NV

SMOKED LOBSTER & SEA URCHIN MOUSSE

&

RED MULLET

Gruner Veltliner , Sepp Moser,
2017, Austria

DUO OF LOBSTER TAIL

Catena Zapata, Chardonnay,
2018, Argentina

SEARED WAGYU BEEF TENDERLOIN WITH WAGYU CHEEK CONFIT

The Chocolate Block,
2017, South Africa

MANGO CHEESECAKE

Lions De Sudiraut Sauterns,
2013, France

\$ 130 per person

PRICE INCLUDES 12% GST
& SERVICE CHARGE



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