

FEBRUARY
*The Month
of Romance*

TASTING MENU



APPETIZERS

Velvety soup of organic green peas and citrus crème fraîche

Tuna sashimi, soy, mirin, crispy shallot and yuzu dressing

Fried risoni balls filled with lamb ragù, olive tapenade

Paired wine: Louis Perdrier Brut, Ugni blanc/Colombard, France N/V

ENTRÉES

Beetroot ravioli filled with herbed goat cheese, served with pineapple-cashew pesto and lime-butter sauce, roasted shallot, toasted almond, micro greens and nasturtium

Paired wine: Babich, Sauvignon blanc, Marlborough, New Zealand 2016

Seared scallop with sweet corn purée, orange-bacon sauce, asparagus-bacon bundle and spiced salt sprinkle

Paired wine: Santa Margherita, Pinot grigio, Valdadige, Italy 2015

MAINS

Pistachio-crusted pan-seared salmon, served with grilled prawn, snow peas, saffron risotto, steamed broccoli, crispy almonds and prawn bisque

Paired wine: Beringer Founders' Estate, Chardonnay, California, USA 2014

Mint-crusted lamb loin with clove and cauliflower purée, raisin compote, confit cherry tomato and chocolate sauce

Paired wine: Kaiken Reserve, Malbec, Mendoza, Argentina 2016

DESSERT

Cinnamon-dusted chocolate semifreddo, lemon and tamarillo tart, strawberry compote, mint sorbet and pistachio crumble

Paired wine: Pino de Bali, Muscat of Alexandria, Indonesia N/V

PRICE | **575**

WINE PAIRING | **400** 75ml per glass, dessert wine 50ml

Kindly note that we serve the Tasting menu only when ordered by all guests at your table.

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VEGETARIAN TASTING MENU

APPETIZERS

Velvety soup of organic green peas and citrus crème fraîche

Roasted cauliflower with Tahini and white eggplant

Crunchy polenta with Parmesan and rosemary

Paired wine: Louis Perdrier Brut, Ugni blanc/Colombard, France N/V

ENTRÉES

Beetroot ravioli filled with herbed goat cheese, served with pineapple-cashew pesto and lime-butter sauce, roasted shallot, toasted almond, micro greens and nasturtium

Paired wine: Babich, Sauvignon blanc, Marlborough, New Zealand 2016

Risotto with coconut cream, pan-seared Korea mushroom, asparagus, sun-dried tomato and crispy coconut

Paired wine: Lavau Côtes du Rhône Villages, Syrah/Grenache, Rhône, France 2015

MAINS

Polenta-crusted zucchini blossoms filled with ratatouille, roasted pumpkin, cauliflower purée, balsamic garlic, black olive dust, crispy eggplant and watercress

Paired wine: Babich, Pinot noir, Marlborough, New Zealand 2015

Twice-baked Gorgonzola soufflé with silky Parmesan cream, jellied tamarillo, salted walnut, watercress and nasturtium

Paired wine: Yalumba Y Series, Viognier, South Australia 2015

DESSERT

Cinnamon-dusted chocolate semifreddo, lemon and tamarillo tart, strawberry compote, mint sorbet and pistachio crumble

Paired wine: Pino de Bali, Muscat of Alexandria, Indonesia N/V

PRICE | **450**

WINE PAIRING | **400** 75ml per glass, dessert wine 50ml

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