



3-COURSE SET MENU

STARTERS

CREAMY BURRATA & ROASTED PEPPERS (V)

Toasted sourdough bread | 20 years old balsamic DOP

WINE PAIRING – Chateau Roubine, Cru Classé, 2022, Cotes de Provence, France

OR

SASHIMI STYLE ATLANTIC SEA BASS

Yuzu & mandarin cream | trout roe | crispy fennel

WINE PAIRING – Vinho Verde, Chin Chin, 2022, Portugal

MAINS

24-HOUR BRAISED OX CHEEKS

Creamy celeriac puree | Bordelaise sauce

WINE PAIRING – Massaya, Beqaa Valley, 2020, Lebanon

OR

TIGER PRAWNS RAGOUT

Spicy homemade tomato sauce | feta cheese | fresh parsley

WINE PAIRING – Albarino, Benito Santos, 2022, Spain

DESSERTS

CHOCOLATE DELIGHT

Smooth and silky chocolate mousse | cocoa sponge

WINE PAIRING – Maury, Domaine Pouderoux, 2018, France

OR

LEMON CAKE

Lemon custard | mango | Italian meringue

WINE PAIRING – Muscadet sevre et maine, Cuvee Selction, 2020, France