



Brasserie

CHINESE NEW YEAR FIREWORKS MENU

WEDNESDAY 18 FEBRUARY

CRAB REMOULADE

SEA URCHIN, CAULIFLOWER CREAM

SILVANER, THORLE, SAULHEIM KALKSTEIN TROCKEN, RHEINHESSEN, GERMANY 2022



BLACK ABALONE TAGLIOLINI

GREEN TEA LIVER SAUCE

CHARDONNAY, XIAO PU, TANGERINE ORANGE WINE, NINGXIA, CHINA 2018



SMOKED WAGYU BEEF STEAK

SAUTEED SPINACH & KALE

CABERNET SAUVIGNON BLEND, CHATEAU RAUZAN-SEGLA, BORDEAUX, FRANCE 2012



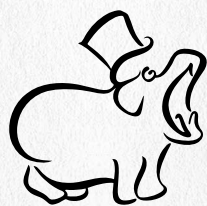
CHOCOLATE & PISTACHIO DOME MOUSSE

QUATRE EPICES ICE CREAM

GRILLO, ANITA GARIBALDI, MARSALA SUPERIORE AMBRA DOLCE, SICILY, ITALY 2012

1,188/PER PERSON

FOUR GLASS WINE PAIRING 488/PER PERSON



Brasserie

CHINESE NEW YEAR VEGETARIAN FIREWORKS MENU

WEDNESDAY 18 FEBRUARY

BURRATA

ROASTED ROOT VEGETABLES, BALSAMIC
SILVANER, THORLE, SAULHEIM KALKSTEIN TROCKEN, RHEINHESSEN, GERMANY 2022



SPAGHETTI AL POMODORO

CHARDONNAY, XIAO PU, TANGERINE ORANGE WINE, NINGXIA, CHINA 2018



ROASTED CAULIFLOWER & CAMELISED CELERIAC

TRUFFLE OIL
CABERNET SAUVIGNON BLEND, CHATEAU RAUZAN-SEGLA, BORDEAUX, FRANCE 2012



CHOCOLATE & PISTACHIO DOME MOUSSE

QUATRE EPICES ICE CREAM
GRILLO, ANITA GARIBALDI, MARSALA SUPERIORE AMBRA DOLCE, SICILY, ITALY 2012

888/PER PERSON

FOUR GLASS WINE PAIRING 488/PER PERSON