

Brasserie

CHINESE NEW YEAR FIREWORKS MENU

WEDNESDAY 18 FEBRUARY

CRAB REMOULADE

SEA URCHIN, CAULIFLOWER CREAM

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



CHARCOAL GRILLED LANGOUSTINE

CARAMEL, FENNEL COMPOTE

SAUVIGNON GRIS, CASA MARIN, SAN ANTONIO VALLEY, CHILE 2022



BLACK ABALONE TAGLIOLINI

GREEN TEA LIVER SAUCE

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



CRISPY KINMEDAI

DOUBLE CHICKEN CONSOMME, YUZU

PINOT NOIR, DOMAINE HENRI GOUGES, NUITS-SAINT-GEORGES, FRANCE 2015



SMOKED WAGYU BEEF STEAK

SAUTEED SPINACH & KALE

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



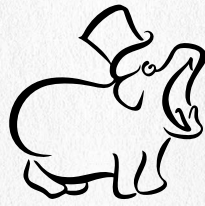
CHOCOLATE & PISTACHIO MOUSSE DOME

QUATRE EPICES ICE CREAM

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

1,388/PER PERSON

SIX GLASS WINE PAIRING 688/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



CHESTNUT VELOUTE

SAUTEED MUSHROOMS
SAUVIGNON GRIS, CASA MARIN, SAN ANTONIO VALLEY, CHILE 2022



GREEN ASPARAGUS

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



SPAGHETTI AL POMODORO

PINOT NOIR, DOMAINE HENRI GOUGES, NUITS-SAINT-GEORGES, FRANCE 2015



ROASTED CAULIFLOWER & CARAMELISED 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

1,088/PER PERSON

SIX GLASS WINE PAIRING 688/PER PERSON