



Wine & Dine

3-COURSE WINE PAIRING MENU
\$98++ PER PAX | MIN. 2 PAX

AMUSE-BOUCHE

APPETISER

SASHIMI GRADE OYSTERS (2 PCS)
IKURA | YUZU PONZU MIGNONETTE

Giesen Estate | Sauvignon Blanc

MAIN COURSE

JAPANESE A4 WAGYU STRIPLOIN
JAPANESE EGGPLANT | SWEET POTATO | TARE SAUCE
(SUPPLEMENT \$40++)

DBR (Lafite) Los Vascos Cabernet Sauvignon

OR

BLACK ANGUS TENDERLOIN
JAPANESE EGGPLANT | SWEET POTATO | TARE SAUCE

DBR (Lafite) Los Vascos Cabernet Sauvignon

OR

WILD CAUGHT HALIBUT
ASPARAGUS TEMPURA | AJI VERDE | LOTUS ROOT CRISP | MISO MARINADE

Torresella, Pinot Grigio

DESSERT

PEANUT SEMIFREDDO
PEANUT ICE CREAM | PANDAN SPONGE | TUILE

De Bortoli Petit, Moscato

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE.
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES AND / OR DIETARY RESTRICTIONS.

