BOTANICO

CRYSTAL WINES

Embers & Vines

23RD JANUARY 2026 | 6PM ONWARDS
3-COURSE WINE PAIRING DINNER WITH CRYSTAL WINES
$68++ PER PAX | PAIRED WITH 4 GLASSES OF WINE

1ST APPETISER

MONTES LIMITED SAUVIGNON BLANC

STRAINED YOGURT

MARINATED TOMATO | JAPANESE CUCUMBER | SHIO KOMBU
GRILLED TORTILLA | EXTRA VIRGIN OLIVE OIL

2ND APPETISER

CHAPOUTIER GRANGES DE MIRABEL VIOGNIER

BRANZINI

MEDITERRANEAN SEABASS | JAPANESE CURRY POTATO
OHBA TEMPURA | SAFFRON & SHIO KOMBU SAUCE

MAIN COURSE

MITOLO JESTER SHIRAZ
CHAPOUTIER CROZES HERMITAGE
LES MEYSONNIERS ROUGE

SMOKED DUCK

SMOKED HONEY-GLAZED GRILLED BABY CARROT
PORT WINE & CRANBERRY REDUCTION
(BLACK ANGUS TENDERLOIN SUPPLEMENT $10++)

DESSERT

POACHED PEAR

CRÈME ANGLAISE SPUMA | MILK CRUMBS | SEASONAL BERRIES
YUZU GEL

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