



PETRUS x JL STUDIO x REVOLVER

Six-Hands Dinner

Petrus

Foie Gras
George Bruck / Peach / Brioche

Champagne-Jean Vesselle Friandise Rosé de
Saignée Demi-sec n.v.

JL Studio

Blue Lobster "Mee Rebus" with
Zhanghua's Purple Sweet Potato

Puligny Montrachet, Francois Carillon,
Burgundy, France 2021

Revolver

Coorg Black Vinegar Wagyu Short Rib,
Coconut & Corn

Château Kirwan, 3ème Cru Classé, Margaux,
Bordeaux, France 2011

JL Studio

Hamachi with
Last Year Fermented Starfruit
"Assam Pedas"

Riesling, The Starting Point,
Ningxia, China 2019

Revolver

Hokkaido Scallop Ceviche,
Street Style Chaat Dressing

Petrus

Artichoke
Chocolate / Lavender / Honey

Penfolds, Rare Tawny, South Australia, 20
years

6 courses \$1,988 + 10%

Wine Pairing 5 glasses \$1,288+10%
(100 ml per glass)



JL STUDIO

REVOLVER

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#TATLERBEST #TATLERTAKEOVERSERIES