

Tatler
BEST
TAKEOVER SERIES

PETRUS x JL STUDIO x REVOLVER
Six-Hands Dinner

Petrus

Foie Gras
George Bruck / Peach / Brioche

Champagne-Krug, Rose, Brut n.v.

JL Studio

Hamachi with
Last Year Fermented Starfruit
"Assam Pedas"

Chablis Grand Cru Vaudésir, Domaine William
Fèvre, Burgundy, France 2019

Petrus

Truffle & Girolle
Manjimup / Tart / Hazelnut

Gevrey Chambertin, Domaine de la Vougeraie,
Burgundy, France 2022

JL Studio

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

Meursault, Domaine Pierre Morey,
Burgundy, France 2020

Revolver

Kerala Spiced Mackerel, Curry Leaf
& Black Pepper

Château Pichon Baron Longueville,
2ème Cru Classé, Bordeaux, France 2010

Petrus

Aged Duck
Guangdong / Nectarine / Jus

Revolver

Coorg Black Vinegar Wagyu Short Rib,
Coconut & Corn

Petrus

Artichoke
Chocolate / Lavender / Honey

8 courses \$2,388 + 10%

Wine Pairing 5 glasses \$1,688+10%
(100 ml per glass)



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#TATLERBEST #TATLERTAKEOVERSERIES