



NATIONAL DAY DEGUSTATION MENU

4-COURSE **168** | WINE PAIRING **60**

KAVIARI KRISTAL OSCIETRE 30G **+200** (A) (E) (G) (R)
Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis

Amuse-Bouche

CHILLI CRAB (A) (C) (E) (G) (SF)
Pani puri

First Course

RED PRAWN (A) (C) (D) (G) (SF)
Uni foam, chilli soy, steamed rice paper

Piccini 'Venetian Dress' Rosé Prosecco

Second Course

POACHED LOBSTER 100g (A) (D) (GF) (SF)
Laksa foam, braised daikon

Trimbach Gewürztraminer

Third Course

BLACK ANGUS TENDERLOIN 200g (A) (C) (GF)
Rendang sauce, coconut mash

Mascota Vineyards Unánime Cabernet Sauvignon

Fourth Course

ANG KU KUEH (D) (E) (G) (N)
Jasmine flower milk tea mousse, lychee compote

De Bortoli 'Noble One' Botrytis Semillon