

Wine Dinner

on

Saturday, October 22nd 2016

at 7.00 p.m.



sponsored by

italasia

Bht. 2,800.- net

(Price includes a glass of each reception
and dinner wines, gourmet dinner, service charge and vat)

Dinner

Assorted cold & hot canap•s

Gran Cuvee Bianco Brut VIno Spumante, Italy

h { g

Alaskan crab meat and sea scallop salad
served with wild rocket leaves, micro celery, capsicum puree
and a light lemon-mustard dressing

Carlo Pellegrino Chardonnay I GP, Italy, 2014

h { g

63 •C slow poached egg on a bed of braised mushrooms
and spinach topped with goose liver
parmesan foam and crispy bacon

Hollow Shiraz, Australia, 2012

h { g

Coconut & ginger sorbet

h { g

Baked lamb rack & slow braised beef brisket
gratin potatoes, French beans wrapped in bacon,
baby carrots and glazed onions

La Maga Barbera O.P.DOC , Italy, 2010

h { g

Stilton-cepe mushroom quiche, rosemary foam
and red wine poached apple cubes

Edizione 5 Autoctoni, Italy, 2013

Best Italian Red Wine 2015, 99 Points by Luca Maroni

h { g

Dark chocolate and coconut tart served with fresh berries
and vanilla ice cream

Zebo, Moscato Sicillia I GT, Italy

h { g

Freshly brewed Coffee or Tea
Friandises and Chocolates