

Wine Dinner

on

Saturday, December 17th 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

Sanpatignano Start-Spumante Brut

h { g

Alaskan scallop served on top of a salad
with avocado, tomato, mango

and water-cress flavored with a light lime dressing

Ferraris Monferrato Bianco "Sensazioni" DOC, Italy, 2015

h { g

Ragout of veal cheeks, portobello mushrooms
and goose liver baked in puff pastry
served with light marsala sauce

Falesco Vitiano, Merlot,

Cabernet & Sangiovese, IGP, Italy, 2013

h { g

Pineapple sorbet with fresh mint

h { g

Herb crusted lamb rack & Australian Angus tenderloin
cauliflower-bacon mash, baby carrots, rosemary gravy

Pio Cesare Oltre Langhe Rosso, DOC, Italy, 2010

h { g

Deep fried camembert on caramelised pear cubes
celery-chutney and balsamico reduction

Lavau Le Carre, Limited Release, France, 2010

h { g

Strawberries tartelette

served with Italian vanilla ice-cream
chocolate & vanilla sauce

Batasiolo Moscato D'Asti Bosc D'la Rei
DOCG, Italy, 2015

h { g

Freshly brewed Coffee or Tea
Friandises and Chocolates