

Wine Dinner

on

Saturday, May 27th 2017

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

Passerina Brut Velenosi Vino Spumante, Italy

h { g

Alaskan crab meat roulade

served with avocado mousse

cherry tomatoes, herbs and baby leaves

C• Maiol Lugana Molin, 2015

h { g

Crispy veal cheek spring roll

served with barbecue sauce

carrots, bean sprouts and fried ginger

C• Maiol Garda Classico Rosso Valtenesi DOP, 2015

h { g

Cranberry - orange sorbet

h { g

Pistachio crusted rack of lamb on gratin potato

served with onion rings, green asparagus

carrot puree and rosemary gravy

Allegrini Amarone Della Valpolicella DOC, 2013

h { g

Crispy prosciutto cup with goat cheese mousse

fresh figs and balsamico reduction

San Polo Brunello Montalcino DOCG, 2009

h { g

Vanilla panna cotta

with mango puree and fresh fruits

Sensuale Moscato Basilicata IGP, Italy, 2014

h { g

Freshly brewed Coffee or Tea

Friandises and Chocolates