



**‘CARPE VINUM’  
5-COURSE WINE PAIRING DINNER**

**CAULIFLOWER**

Cañarejal Fondue, Cumin Almonds, Kaffir Lime

*CASA ROJO MUSSO CHARDONNAY, JUMILLA, SPAIN 2017*

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**HOKKAIDO SCALLOPS CARPACCIO**

Yuzu Curd, Confit Leeks, Enoki Tempura

*PASCAL JOLIVET ATTITUDE SAUVIGNON BLANC, LOIRE VALLEY, FRANCE 2018*

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**SNAPPER**

Saffron Risotto, Assam Pedas, Okra 2-way

*CAPANNELLE ROSATO IGT, TUSCANY, ITALY 2014*

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**WAGYU BRISKET**

Jicama Slaw, Cashew Cream, Toasted Rice, Baby Bok Choy

*STELLA BELLA CABERNET SAUVIGNON MERLOT, MARGARET RIVER, AUSTRALIA 2016*

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**MODERN CHEESE PLATE**

Aged Cheddar, Truffle, Honey, Walnuts, Grapes

*ARPA CABERNET SAUVIGNON, TUSCANY, ITALY 2016*

Supported by:

**ENOTECA<sup>®</sup>**  
For All Wine Lovers

*All prices are subject to 10% service charge & prevailing government taxes.  
Kindly inform us about your dietary restrictions and/or food allergies upon reservation.*