

BOTANICO   
I - GROUP PRESENTS



# WINE LU ST

*Journeys*  
THE 6<sup>TH</sup> EDITION

‘AMICI E VINI SONO MEGLIO VECCHI’

5-Course Wine Pairing Dinner

25 August 2022, Thursday

## M E N U

### **Roasted Broccoli**

Miso Hollandaise, Cashew Nuts, House Spice

*Maxwell Riesling*

### **Fine De Claire Oysters (2 Pieces)**

Assam Dressed Glass Noodles, Pineapple Gel, Vietnamese Cilantro Powder

*Maxwell Riesling*

### **Pan-Seared Black Cod**

Charred Broccolini, Rutabaga Puree, Szechuan Pepper Jus

*Maxwell Chardonnay*

### **Braised Wagyu Beef Cheek**

Asian Pesto, Barley Risotto, Spicy Papaya Salad, Red Wine Sauce

*Maxwell Grenache*

### **Valrhona Chocolate Merlot Cake**

Chocolate Soil, Raspberry Crisp, Champagne Jelly

*Maxwell Mead*

\$128<sup>++</sup> Per Pax

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

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5 SOMEWHERE



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