

Dégustation

Amuse Bouche

NV Larmandier-Bernier Blanc de Blancs 1er Cru,
Vertus, Champagne

Snow Crab and Konbu Jelly

2008 Sauvignon Blanc/Semillon Cullen 'Mangan Vineyard', Margaret River, Western
Australia

Iberico with Truffle Egg Yolk

2005 Pinot Blanc, Domain Marcell Deiss, Alsace, France

Catch of the Day

2007 Chardonnay 'Lot 41' St. Maur, NSW, Australia

Granité

Amelia Park Lamb Pané

2001 Cabernet Sauvignon/Merlot, Balnaves, Coonawarra,
South Australia

Selection of Cheeses (\$10 supplement per person, optional)

2006 Royal Tokaji, Ats Cuvée Late Harvest, Tokaj-Hegyalija,
North Hungary

(\$10 Supplement per person, optional)

Pre Dessert

Mont Blanc 'à la Yomo'

1997 Coteaux-du-Layon AC 'St. Lambert', Domaine Jo Pithon,
Loire Valley, France

\$128 per person

\$212 per person including Matching Wines
(matching wines are subject to change)

*Due to extended number of courses we request that the whole table must order the
Dégustation menu and is only available till 9pm*