

NATURAL WINES LUNCH PAIRING MENU



Dim Sum

Steamed Grouper Dumpling, Prawn Paste, Coriander, Orange Peel
Baked Wagyu Beef Puff, Asparagus, Onion, Truffle

NV Christoph Hoch, Pétillant Naturel “Kalkspitz” | Austria, Kremstal

Dim Sum

Poached Prawn, Chicken, Chinese Cabbage, Preserved Vegetable Dumpling, Black Vinegar, Chilli Padi
Steamed Lobster, Chicken Dumpling

Deep-fried Goose Liver Dumpling, Assorted Mushrooms

2018 De Martino, Viejas Tinajas Muscat | Chile, Itata Valley

Marinated Smoked Farm Chicken, Chinese Herb, Soya Sauce,
Jasmine Tea Leaves, Seasonal Vegetable

2017 Weingut Maria & Sepp Muster “Gräfin” | Austria, Styria

Hokkien-style Fried Rice, Abalone, Diced Prawn, Conpoy, Chicken

2019 Ochota Barrels, “From the North” Mourvèdre | Australia, Barossa Valley

Chilled Avocado, Fresh Milk Pudding

\$120++ Per Person

(Excludes Chinese Tea)

The above menu is not applicable with credit card privileges, other combined promotional savings or split checks.

All prices are in Singapore dollars, subject to service charge and prevailing government taxes.

Before placing an order, please inform us of any allergies that you may have.