

## 4 COURSE MENU

ALL WINES IN THIS MENU ARE SERVED AT 100ML

### ENTRÉE

Seared Scallops in XO Sauce, Capelin Roe, Couscous  
and Quinoa Grains with Sesame Dressing

🍷 Bottega Pinot Grigio

### MAIN COURSE 1

Classic Seafood Bouillabaisse  
(Prawn, Barramundi, Blue Mussels, and  
Clams in Seafood Broth)

🍷 Veramonte Chardonnay

### MAIN COURSE 2

Garganelli with Beef and Mushroom Ragu alla Bolognese

🍷 Bosquet Cabernet Sauvignon

### DESSERT

Apple Crumble with Vanilla Ice Cream

🍷 Bottega Moscato



## 4 COURSE MENU (VEGETARIAN)

ALL WINES IN THIS MENU ARE SERVED AT 100ML

### ENTRÉE

Korean Soy Glazed Tempeh, Couscous and  
Quinoa Grains with Sesame Dressing

🍷 Beronia Rueda

### MAIN COURSE 1

Gluten-Free Chickpea Tofu Croquette  
paired with Siracha Mayo, Corn Velouté  
and Pickled Cabbage

🍷 Veramonte Chardonnay

### MAIN COURSE 2

Sautéed Garganelli with Impossible Meat and  
Mushroom Ragu alla Bolognese

🍷 Bosquet Cabernet Sauvignon

### DESSERT

Apple Crumble with Vanilla Ice Cream

🍷 Bottega Moscato

