

7 COURSE DEGUSTATION MENU

ALL WINES IN THIS MENU ARE SERVED AT 100ML

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

🍷 Bottega Pinot Grigio

Roasted Tomato Soup

Handmade Blue Swimmer Crabcake with
Garlic Aioli

🍷 Beronia Rueda

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

🍷 Veramonte Chardonnay

Risotto served with Honey &
Salsiccia di Pollo

🍷 Grand Bateau Sauvignon Blanc

Sauteed Garganelli with Beef and
Mushroom Ragu alla Bolognese

🍷 Bosquet Cabernet Sauvignon

DESSERT PLATTER

Passionfruit Craquelin Choux, Chocolate
Berries Tart, Crème Brûlée, Citrusy Macaroon

🍷 Bottega Moscato

ARTISANAL PRALINES



7 COURSE DEGUSTATION MENU (VEGETARIAN)

ALL WINES IN THIS MENU ARE SERVED AT 100ML

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

🍷 Bottega Pinot Grigio

Roasted Tomato Soup

Handmade Potato Bombas with
Garlic Aioli

🍷 Beronia Rueda

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

🍷 Grand bateau Sauvignon Blanc

Risotto served with Semi-Dried Tomatoes,
Mushrooms and Basil

🍷 Veramonte Chardonnay

Sauteed Garganelli with Impossible Meat
and Mushroom Ragu alla Bolognese

🍷 Bosquet Cabernet Sauvignon

DESSERT PLATTER

Passionfruit Craquelin Choux, Chocolate
Berries Tart, Crème Brûlée, Citrusy Macaroon

🍷 Bottega Moscato

ARTISANAL PRALINES

