

WINE PAIRING MENU 2 Person

Monday, 01/08/2022

FIRST COURSE

Spinach Salad

Tuna Panko Sashimi

Seafood Miso Soup

🍷 *VOGA Italia Prosecco*

SECOND COURSE

Vegetable Tempura

Salmon Shiso

Beef Enoki

🍷 *Chateau Gabaron Blanc Bordeaux, France*
(Crisp And Refreshing blend with the notes of citrus and light melon)

MAIN COURSE

Wagyu Grade 6+ with Tenderstem Broccoli

or

Pan seared Baby Hammour with Ponzu glaze

🍷 *Chateau Gabaron Rouge Bordeaux, France*
(Medium dry bodied wine with chocolate and raspberry nose, tobacco, and smoke finish)

DESSERT

Yuzu cheesecake

🍷 *Porto Cruz Douro Valley, Portugal*
(Aromas of plums, blueberry, raisin, and a hint of vanilla with a touch of sweetness and hint of caramel)

Sparkling & Still Water

120 BD





WINE PAIRING MENU

We've put together an incredible menu that represents the finest in culinary innovation and tradition, but we wanted to take it a step further. We've carefully selected each wine for this menu based on its ability to complement several different dishes—and we can't wait for you to experience how they work together!

MONDAY, 01/08/2022



FIRST COURSE

Spinach Salad, Seafood Miso Soup & Tuna Panko Sashimi paired with VOGA Italia Prosecco.



SECOND COURSE

*Vegetable Tempura, Beef Enoki & Salmon Shiso
paired with Chateau Gabaron Blanc Bordeaux
France.*



MAIN COURSE

Pan Seared Baby Hammour with Ponzu Glaze paired with Chateau Gabaron Rouge Bordeaux France.



MAIN COURSE

*Australian Wagyu Grade 6+ with Tenderstem
Broccoli paired with Chateau Gabaron Rouge
Bordeaux France.*



DESSERT

Yuzu Cheesecake paired with Porto Cruz Douro Valley Portugal.

WINE PAIRING MENU

1 Person

Monday, 01/08/2022

FIRST COURSE

(Choice of any 2)

Spinach Salad

Tuna Panko Sashimi

Seafood Miso Soup

🍷 *VOGA Italia Prosecco*

SECOND COURSE

(Choice of any 2)

Vegetable Tempura

Salmon Shiso

Beef Enoki

🍷 *Chateau Gabaron Blanc Bordeaux, France*

(Crisp And refreshing blend with the notes of citrus and light melon)

MAIN COURSE

Wagyu Grade 6+ with Tenderstem Broccoli

or

Pan-seared Baby Hammour with Ponzu glaze

🍷 *Chateau Gabaron Rouge Bordeaux, France*

(Medium dry bodied wine with chocolate and raspberry nose, tobacco, and smoke finish)

DESSERT

Yuzu cheesecake

🍷 *Porto Cruz Douro Valley, Portugal*

(Aromas of plums, blueberry, raisin, and a hint of vanilla with a touch of sweetness and hint of caramel)

Sparkling & Still Water

70 BD

