



VAKKARU
R E S E R V E

Wine Dinner

Atlantic crab mousseline wrapped in pickled cucumber

Cattier Champagne, Icône Brut, Chigny-Les-Roses, France

Duck liver parfait with cognac and raisin jus, Brioche

2015 Rupert & Rothschild, Chardonnay, Baroness Nadine, Western Cape, South Africa

Fillet of Kobe beef filled with mushrooms,
Gorgonzola tortellini with Bottarga and butternut fondant

2013 La Vigna Vecchia, Cossetti, Barbera d'Asti, Piedmont, Italy

Iced Kougelpopf with rum raisin, brioche and nuts moelleux

2014 Riesling, Big John Pioneer Block 9, Saint Clair, Marlborough, New Zealand

\$250 per person

Price is quoted in US Dollar and subject to 10% service charge and 12% goods and services tax.



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Cattier Champagne, Icône Brut, Chigny-Les-Roses, France

Pan seared foie gras with caramelized onions, apple and truffle salad, port wine jus

2016 Riesling Heiligenstein, 1 ÖTW, Schloss Gobelsburg, Kamptal DAC, Austria

Poached lobster tail in a carrot and sauterne Nage, leek fondue

2015 Chablis, D. William Fèvre Chablis, France

Confit of duck with mushrooms, truffle pomme purée, asparagus, roasted garlic jus

2013 Bouchard Finlayson, Galpin Peak, Pinot Noir, Walker Bay, South Africa

Chocolate Moelleux with passion fruit jelly and salted caramel ice cream

2017 Dolce, Schubert Wines, Martinborough, New Zealand

\$450 per person

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Terrine of foie gras and truffle, grape chutney

2015 Gewürztraminer, Les Classiques, Léon Beyer, Alsace, France

Cassolette of abalone and scallops
asparagus, chardonnay froth and Sevruga caviar potato

2015 Reyneke Organic, Sauvignon Blanc Reserve, Stellenbosch, South Africa

Kobe Entrecôte

Dauphinois with slow cooked shallots, butter mousse, forestière jus

2011 Columella, Eben Sadie Swartland, South Africa

Roasted goat's cheese tart with fried capers, pine nuts, shredded fennel
port reduction

2015 Riesling, Big John Pioneer Block 9, Saint Clair, Marlborough, New Zealand

Mascarpone mousse with burned orange, honeycomb and streusel

2006 Château Doisy-Daëne, 2ème Cru Classé, Sauternes, France

\$570 per person

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