

## Wine & Dine

At The Falhumaa, Our Chefs Offers an Elegant Seasonal Cuisine Influenced by Local as well as  
Finest Ingredients from Around the World

With Wine Pairing \$ 130++ Per Person  
Without Wine Pairing \$ 90++ Per Person

Mont Cadi Cava, Penedes, Catalonia, Spain NV  
A Fresh Palate of Aromatic Fruits, Floral Notes &  
Pleasant Acidity

Hokkaido Scallop  
Torched Hokkaido Scallop Carpaccio, Togarashi Dill  
Vinaigrette, Salicornia

OR

Asparagus  
White Asparagus Gratin, Poached Farm Egg, Morel  
Jus

Laurenz V – Kamptal, Singing Gruner Veltliner,  
Austria 2012

Sophie – The Inspiration of the Wine, Lots of  
Finesse, Vibrancy, Bright Acidity & Subtle  
Minerality

Gamberetto  
Gamberetto à la Pinot Grigio Nage, Lorenzo  
Sponge, Prima Rosa Chard

OR

Foie Gras  
Pan Seared Foie Gras, Cep Mushroom Risotto,  
Chives Espuma

Flotteur  
Champagne & Clémentine Sorbet

E. Guigal, Cote du Rhone, Rouge, Rhone Valley,  
2010  
Attractive Ruby Red, with Red Cherry, Black Pepper  
& Fruity with a Gentle Hint of Oak

1855 Certified Black Angus Beef  
Pimenton Tossed Black Angus Beef Cheek,  
Gorgonzola Galette, Porto

OR

Australian Barramundi  
Basil Crusted Tasmanian Australian Barramundi,  
Potato Mousseline, Pesto

Fontanafredda Moscato d'Asti DOCG, Piedmont,  
Italy  
Crisp, Fresh, Elegant, Floral Aromas & Delicate  
Flavours of Peaches & Apricots

Autour des Agrumes  
Tangery Citrus Granité, Raspberry, Bergamot  
Gelato, Basil

All prices are subject to 10% service charge and 12% GST