

6 Courses Tasting Menu

€90 per person

Wine & spirit pairing with each course €70

Premium Wine Pairing €135

Available from Monday to Saturday, 8pm to 9:15pm, and on Sundays from 6pm for the entire table only

Rock oysters

Raspberry and shallot vinaigrette

Grüner Veltliner, Domane Wachau Federspiel, Wachau, Austria

Vueve Clicquot, NV, Yellow Label, Champagne, France (Premium Wine Pairing)

Scallops

Roast bell pepper puree, watercress, pine nuts, dry aged pork lardons.

Gavi DOCG, La Soraia, Piemonte, Italy

Chablis 1er Cru, "Les Forneaux", Domaine Paul Nicolle, Burgundy, France (Premium Wine Pairing)

Foie Gras & Sea Bass

Seared Foie Gras, cauliflower puree, Sea Bass fillet

Pinot Noir, Cloudy Bay, Marlborough, New Zealand

Chassagne-Montrachet red, "Les Chênes", Domaine Philippe Colin, Côte de Beaune, Burgundy, France (Premium Wine Pairing)

Lemon & Mint Sorbet

Gunpowder Gin

Clase Azul Resposado Tequila (Premium Wine Pairing)

Surf & Turf

Chargrilled tiger prawn, Beef Fillet Dry-aged for 14 days, shallot mash, seasonal baby veg.

Pezat, Bordeaux Superieur, France

Barolo DOCG, Pio Cesare, Piedmont, Italy (Premium Wine Pairing)

Passion fruit Cup

Passionfruit mousse, bitter chocolate sauce, mango sorbet

Hennessy XO

Midleton Very Rare, Barry Crocket Signature, Irish Whiskey (Premium Wine Pairing)