



VINEYARD

WINE & DINE WITH EXECUTIVE CHEF IMMANUEL TEE 5-COURSE \$58 | WINE PAIRING \$88

**Welcome Drink: Vineyard Sangria*

AMUSE BOUCHE

Crab Rilette in Kueh Pie Tee Cup

Chili Jam, Tobiko, Mayonnaise, Lettuce

APPETIZER

Pork Bone Tea Terrine

Cucumber & Black Fungus Relish, Pickled Mustard Seed, Century Egg Emulsion

Chilled Laska Capellini with Amaebi Prawn

Salmon Roe, Spanner Crab, Laksa Spice Crème

**Wine Pairing: Ayala Brut Majeur Champagne*

MAIN COURSE

Oven Baked Buah Keluak Cod Fish

Potato Foam, Garlic Quinoa, Crispy Kale

**Wine Pairing: Louis Latour Ardèche Chardonnay*

Hainanese Chicken Ballotine

Fragrant Garlic Barley Risotto, Grilled Baby Leek, Tomato Confit, Scallion Oil, Ginger Shoyu

**Wine Pairing: Pascal Jolivet "Attitude" Pinot Noir*

INTERMEZZO

Lychee Sorbet

DESSERT

Chendol Panna Cotta

Coconut Crème, Azuki Bean, Pandan Jelly, Gula Melaka, Attap Seed

*Prices are subject to service charge and GST.
only available with wine pairing option

