

# BenRiach Pairing Lunch

10th APRIL 2021 | 12PM  
\$95++ / \$85 ++ (EARLY BIRD DISCOUNT)

Half Shell Cockles Relish  
Pan Fried Breaded Pollock with Fu Yee Tartar Sauce  
Salt & Pepper Crispy Fish Skin  
**BENRIACH 10 YEARS**

Pan Fried Salted Egg Squid  
Hei Chor  
Brinjal Delight  
**BENRIACH 12 YEARS SHERRYWOOD**

Garang Slaw  
Argentina Grain Fed Striploin  
Teochew Braised Duck Breast  
**BENRIACH 21 YEARS**

Mutton Rib Curry with Prata  
Smoked Pork Collar  
Chilled Tang Hoon Salad with Manila Clams  
**BENRIACH 10 YEARS CURIOSITAS**

Pork Rendang Nachos  
Mibrasa Chicken Wrapped Bacon  
Garang Crab Rilette with Deep Fried Man Tou  
**BENRIACH 21 YEARS TEMPORIS**

Mixed Seafood Bitter Gourd Soup & Rice





## COLOUR

Crispy summer gold.

## NOSE

Fresh green orchard fruits, stem ginger and hints of tangerine mellows to creamy vanilla with a delicate note of mint and a gentle twist of citrus.

## PALATE

Warm toasted oak spices flood through green apple skins and dried apricots, ripening to hints of peach and soft bananas with contrasting touches of aniseed and lemon zest.

## 3 CASK MATURED



Bourbon Barrels



Sherry Casks



Virgin Oak Casks

Bottled at 43%, non-chill filtered and natural colour

## AWARDS





#### COLOUR

Rich amber.

#### NOSE

An explosion of aromatic peat, with fragrant hints of honey, fruit and mellow oak.

#### PALATE

Overtone of peat, followed by an extravagant and complex mix of fruit, heather, nuts, oak wood and spices. An extravagant and complex mix of fruit, heather, nuts, oak wood and spices.

#### 1 CASK MATURED



Bourbon Barrels

Bottled at 46% ABV and natural colour

#### AWARDS





#### COLOUR

Deep golden-bronze.

#### NOSE

Sherry cask maturation at its most fruity and luscious. Baked fruit salad with fig, pear, apricot and glacé cherry in mandarin syrup. Honey glazed flan with crème-caramel and toasted vanilla pod add to the multi-layered sweetness.

#### TASTE

A rich fruit cocktail of honeyed fig, baked pineapple and sultana fuse with chocolate fondant and muscovado sugar, lifted by mandarin cream, ground nutmeg and vanilla.

#### FINISH

Savour nectarine, candied grape and star anise, lingering into the dessert-like sherried finish.

Bottled at 46%, non-chill filtered and of natural colour



**THREE WAY  
SHERRY CASK  
MATURED**



Gold at San Francisco  
World Spirits  
Competition 2018



#### COLOUR

Bright autumn gold.

#### NOSE

Ripe summer fruit compote with contrasting candied peel and a warming stem ginger background.

#### TASTE

Soft vanilla and cinnamon give way to tangy red fruits and citrus peel. Barley sugars and honeyed malt build into the long, sweet and satisfying finish.

Outstanding Silver Medal at International Wine and Spirits Competition 2017.



Best Speyside Single Malt Aged 21 Years and over at World Whisky Awards 2018.



Highest possible accolade of Double Gold Medal at San Francisco World Spirits Competition 2018.



Bottled at 46%, non chill filtered and of natural colour

Bourbon Barrels  
Virgin Oak Casks  
Pedro Ximenez Sherry Casks  
Red Wine Casks

**4 CASK MATURED**





#### COLOUR

Rich amber.

#### NOSE

Caramlised pear and toasted oak spice fuse with honeyed peat and smoked pinewood.

#### PALATE

Smooth creamy peat builds to uncover roasted orchard fruits and eucalyptus. Tropical pineapple and star anise gradually appear with smoked cinnamon embers, lingering long into the sweet and smoky finish.

#### 4 CASK MATURED



Bourbon Barrels



Pedro Ximénez Sherry Casks



Red Wine Casks



Virgin Oak Casks

Bottled at 46%, non-chill filtered and natural colour

#### AWARDS

