

Truly Singaporean Makan & Wine Series

Margaret River & The Great Southern Wine Pairing Lunch

18th September 2021 | Saturday | 12pm - 3pm

\$80++, Early Bird \$70++

Howard Park Petit Jeté Brut NV

BBQ Squid with Garlic Butter Sauce
Oyster Mornay

Howard Park Porongurup Riesling 2019

Braised Seafood with Pizza Bee Hoon
Wasabi Prawn

Howard Park Flint Rock Pinot Noir 2017

Slow Roasted Pork Belly Lechon
Baked Apples

Howard Park Leston Cabernet Sauvignon 2016

Taiwan Hong Shao Braised Rump Beef
Vegetarian Wadeh with Dermawan Chilli

Howard Park Leston Shiraz 2016

Slow Cooked US Short Ribs with Roasted Vegetables
Basmati Rice with Onsen Egg

Dessert

Coconut Chendol Ice Cream



Prices are subjected to 10% service charge and 7% GST.

Advanced booking required and full payment for confirmation.

More information on our website and Facebook.

Early Bird till 28th August 2021. To book: Call/ Whatsapp or email us.





**FRESHLY SHUCKED
CANADIAN OYSTERS**
\$5 off Bottle with Purchase of
Half Dozen Oysters

HOWARD PARK PETIT JETÉ BRUT NV

\$68++

90 PTS - NICK STOCK
jamesucking.com

91 PTS - RAY JORDAN
The Wine Guide 2019

GOLD MEDAL
Champagne and Sparkling Wine
World Championships 2018



TASTING NOTES:

Pale gold in colour with notes of citrus zest, peach, and freshly baked macaroons. The fine mousse of the palate captures bright flavours of citrus, red berries and baked apple. Time on yeast lees has added creamy lemon curd and subtle wafer biscuit layers of flavour and texture. A wine rich and full of flavour balanced by a fine and gently lingering acidity.



HOWARD PARK PORONGURUP 2019 RIESLING

95 PTS - HUON HOOKE
The Real Review 2020

93 PTS - NICK STOCK
jamesucking.com 2020

BBQ NORWEGIAN MACKEREL
\$5 off Bottle with
Purchase of Dish



\$68++



TASTING NOTES:

Delicate floral notes of citrus blossom, wafts of the rich perfume of gardenia and ethereal jasmine, meld with green pear skin and wet stone notes. The fine fruit flavours of yellow and green citrus are gently textured with a chalk like mineral dust. This is a delicate, lithe wine with great fruit purity, line and finesse.

HOWARD PARK LESTON 2016 SHIRAZ

92+ PTS - CAMPBELL MATTINSON
The Wine Front 2019

94 PTS - JAMES HALLIDAY
Halliday Magazine 2019

GOLD MEDAL
2019 Royal Hobart Wine Show



LIME LEAF CHICKEN
\$5 off Bottle with
Purchase of Dish

\$78++



TASTING NOTES:

The expression of Shiraz from the temperate Margaret River region combines the ripeness and opulence of warmer climates with the spice and elegance typical of cooler ones. This is a fine example of this appealing style. Generous aromas of black plums provide a luscious richness, complimented by the inviting mocha and cocoa notes of French oak. Hints of ginger, anise and pepper add elegance and spice. Round in texture, the palate's soft red berry fruits and plush mouthfeel is refreshed by chewy, vibrant tannins.



HOWARD PARK FLINT ROCK 2017 PINOT NOIR

90 PTS - JAMES HALLIDAY
James Halliday's Wine Companion 2019

91 PTS - RAY JORDAN
The Wine Guide 2018

\$68++

TASTING NOTES:

Enticing aromatic notes of rose petals, violets, soft red berries and aromatic spices. The palate has vibrant berry fruits seasoned with a delicate touch of vanillin. In structure, the wine is fine and plush with guiding silky tannins and a soft mineral acidity, adding length and finish.



HOWARD PARK LESTON 2016 CABERNET SAUVIGNON

91 PTS - CAMPBELL MATTINSON
The Wine Front 2018

94 PTS - JAMES HALLIDAY
James Halliday's Wine Companion 2019

\$78++

TASTING NOTES:

Aromas of red berry and black currant seasoned with dry savoury herbs and vanilla spice. The palate is layered with rich blueberry and plum fruits, hints of spice and long, fine guiding tannins.

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More information on our website and Facebook.
Call/ Whatsapp or email us.