



Iberian Wine Lunch Pairing

11TH DECEMBER 2021 | SATURDAY | 12PM

\$85++/pax | \$75++(Early Bird)

MENU:

Cava Perelada Brut Reserva NV

Egg Cocotte

Black Mussels with White Wine & Baguette

Anselmo Mendes, Contacto Alvarinho 2018

Salad Prawn with Mix Fruits

Pan Fried Salted Egg Squid

Quinta do Vale Meao, Meandro 2018

Chye Poh Kuay Teow

Claypot Chicken

Vinas Elias Mora 2017

Crispy German Pork Knuckle

Sauerkraut with Baked Potatoes

Niepoort Porto Crusted 2014

Grilled Argentinian Rib-Eye

Cream Spinach

Boss styled Heart Attack Fried Rice

Dessert

Pulut Hitam with Coconut Milk

Cava Perelada Brut Reserva NV

To the eye:
Pale Yellow Colour
To the nose:
Fine aroma with fruit hints
To the tongue:
Well-balanced structure
To the end:
Elegance and sensorial richness

\$44



Anselmo Mendes, Contacto Alvarinho 2018

To the eye:
Green, yellow, & pear
To the nose:
High aromatic, stony character, sharp acidity
To the tongue:
Pronounced intensity, mineral and slim
To the end:
Long finish with bitter citrus

\$55



Elias Mora Vinas 2017

To the eye:
Intense purple
To the nose:
Red berry fruit, vanilla, toasted coffee beans
To the tongue:
Well balanced between fruit and wood
To the end:
Persistent finish repeating vanilla and spice notes

\$55



Quinta do Vale Meao, Meandro 2018

To the eye:
Lively colour
To the nose:
Floral scents and red fruit aroma
To the tongue:
Intense fruit notes
To the end:
Very fresh and complex after taste

\$60



Niepoort Porto Crusted 2014

To the eye:
Brilliant dark red appearance
To the nose:
Fine minty, liquorice aroma
To the tongue:
Well-integrated tannins
To the end:
Evolved fruit and good length

\$80

