

TRULY SINGAPOREAN MAKAN & WINE

Sartori Wine Pairing Lunch

22nd JANUARY 2022 | SATURDAY | 12PM | CHIJMES

\$85++ per Pax (U.P) . \$75++ (Early Bird till 19 January 2022)
Free Plate of Salmon Yusheng if you book min 5pax a Table

Menu

Prosecco BRUT "Love Story" DOC NV

Crispy Fish Skin with Cold Wasabi Mayo Ramen

Crispy Taohu with Chye Poh and Minced Pork

Bianco Veronese "Marani" IGT 2019

Classic Singapore Vegetable Curry with House-smoked Pork

Pulled Pork Rendang Nachos

Valpolicella Classico DOC 2019

Salted Egg Yolk Oyster Croquettes

Claypot Carbonara

Valpolicella Classico Superiore "Montegradella" DOC 2016

BBQ Mackerel

Green Dragon Vegetables

I Saltari - Amarone della Valpolicella DOCG 2012

US Short Ribs Galbi Style Beef

Roasted Vegetables

Dessert

Sticky Date Pudding with Salted Caramel Ice Cream



**NewUb in
Seafood**[®]
— Truly Singaporean Cuisine —
CHIJMES



WINE
LIST
ASIA

TRULY SINGAPOREAN MAKAN & WINE



Prosecco BRUT "Love Story" DOC NV

Colour

Straw yellow in colour with light-green hues

Aroma

Delicate fruit bouquet, reminiscent of wild apples and acacia flowers

Palate

The palate is comprised of citrus, orange blossoms and stone fruits.

Fresh citrus and floral notes linger on the finish

Food Pairing

As an aperitif or fish, fresh fruit and pastries

Bianco Veronese "Marani" IGT 2019

Colour

Brilliant yellow-diamond

Aroma

Rich, tropical fruit and honey

Palate

Voluptuous, with a persistent mineral finish, fruity and full bodied with hints of apricots and pineapple and a slight touch of butteriness

Food Pairing

Good with fish dishes, shellfish, pasta, risottos or vegetable tarts, eggs and soft or young cheese



Valpolicella Classico DOC 2019

Colour

Deep ruby with violet flashes

Aroma

Black fruit, spices, ripe cherry, balsamic notes

Palate

Medium body, fresh with a good acidity, soft and silky tannins.

Cherries are the dominant flavour, with hints of vanilla

Food Pairing

Perfect with pastas, grilled chicken and mild cheeses

Valpolicella Classico Superiore "Montegradella" DOC 2016

Colour

Intense ruby red

Aroma

Intense aromas of blackberries, cassis, plum, herbs and black currants underscored by aromas of spice pepper, and a hint of leather

Palate

Medium to full body with juicy fruit flavours, supple tannins, and a lingering finish. Complex, well-balanced, with strong hints of blueberries, plums, cinnamon and spices

Food Pairing

Montegradella makes an ideal accompaniment to roasted red meats and game. It is excellent with aged cheeses, and a perfect match with white or black truffles



I Saltari Amarone della Valpolicella DOCG 2012

Colour

Lush, dark ruby red

Aroma

Fine cherry and blackberry jam aromas against a subtle vanilla background

Palate

Ample black cherry flavours supported by sweet tannins. Spicy hints of cinnamon, vanilla, chocolate and tobacco

Food Pairing

Perfect with red meat, game, quails, roasts and full-flavoured dishes. Excellent match for mature cheeses with bite, such as parmesan or pecorino. Fabulous fullblown after-dinner wine