

PERFECT FOR 2

per person (must be ordered in multiples of 2)
with matching beverages

95.⁰⁰
135.⁰⁰

NV VILLA SANDI 'II FRESCO' PROSECCO VENETO, ITALY

SEA ON CLOUDS

scampi with seaweed butter and rice clouds

TUNA TATAKI

black pepper-coated seared tuna with Japanese
mustard cream sauce

WAFU OYSTERS

feshly shucked oysters in the shell with ponzu dressing

2016 CASTANO MONASTRELL YECLA, SPAIN

HOKKAIDO HORENSO

pan seared Hokkaido scallops with pureed spinach,
sesame and sour cream sauce, and gratin finish

MISO DUCK

white miso marinated duck breast sous vide with radish
noodle and macadamia nut pesto

2015 LAURENZ V ESTATE GRUNER VELTLINER NIEDEROSTERREICH, AUSTRIA

LOBSTER 2 WAYS

whole lobster lightly cooked in a wafu thermidor sauce,
drizzled with miso citrus and served on a bed of green
papaya salad with goujons of tempura slipper lobster
with seaweed butter

2013 PETER LEHMANN BOTRYTIS SEMILLON BAROSSA VALLEY, SA

YUZU COINTREAU CURD AND BROWNIES TWO WAYS

creamy yuzu and Cointreau curd with soft, rich Belgian
chocolate brownies, crunchy pearl-drop cookies and a
hint of mint