



A French Wine Pairing Experience

Featuring Domaines Barons de Rothschild (Lafite)



📅 Thursday, 19 November 2026 📍 Taurus Restaurant

CANAPÉS AT 6:30 PM

FINES DE CLAIRE OYSTERS 🍽️

Champagne Mignonette, Lemon Gel, and Fresh Dill

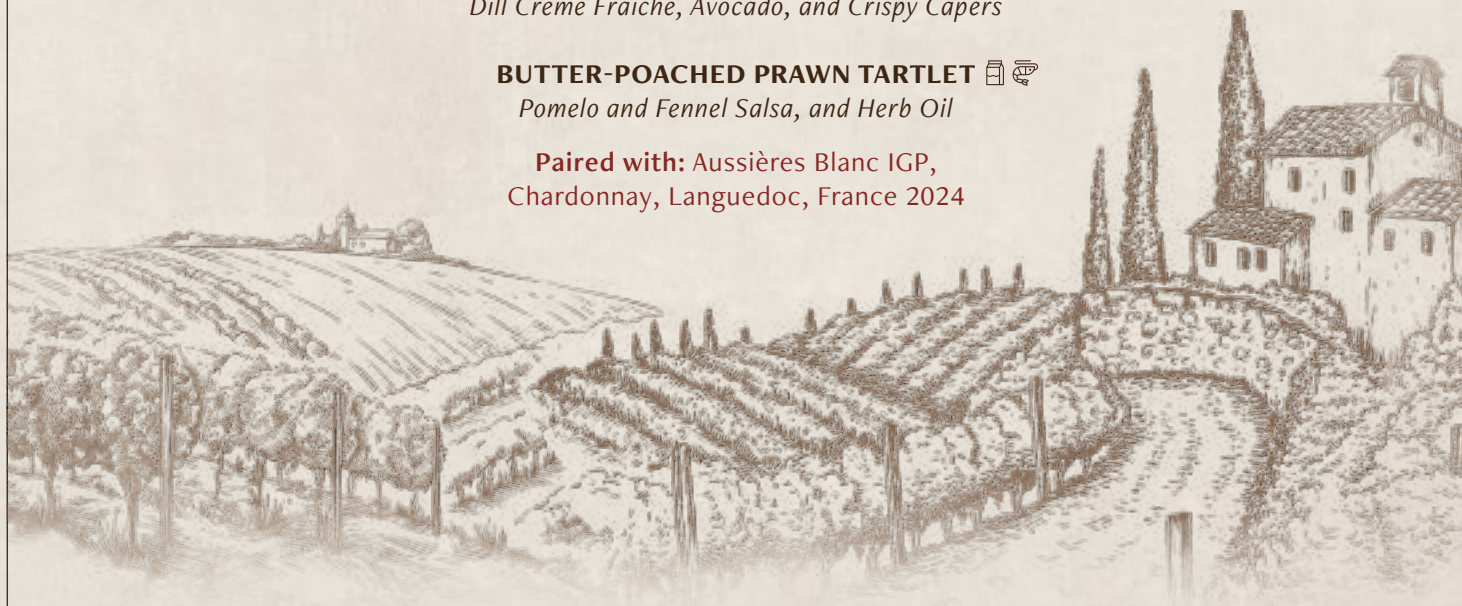
SMOKED SALMON MOUSSE MACARON 🍰🐟

Dill Crème Fraîche, Avocado, and Crispy Capers

BUTTER-POACHED PRAWN TARTLET 🥞🍤

Pomelo and Fennel Salsa, and Herb Oil

Paired with: Aussières Blanc IGP,
Chardonnay, Languedoc, France 2024



🌿 Vegetarian

🥥 Contains Soy

🥜 Contains Peanuts

🌱 Contains Lupin

🔥 Spicy

🦀 Contains Crustaceans

🥛 Contains Dairy

🐚 Contains Molluscs

🌿 Organic

🐷 Contains Pork

🥚 Contains Egg

🧴 Contains Mustard

🌾 Gluten Free

🐟 Contains Fish

🍷 Contains Alcohol

🍷 Contains Sulphites

🌰 Contains Tree Nuts

🌱 Contains Sesame

🌿 Vegan

🌿 Contains Celery

Please notify our service team of any food allergies or other dietary restrictions
Consuming raw or undercooked meats, seafood, or eggs may increase the risk of foodborne illness
**Alcoholic beverages will be served to guests aged 20 and above only.

DINNER AT 7:00 PM

FIRST COURSE

SNOW FISH ROULADE

Caramelised Red Cabbage, Herb Powder, and Chive Beurre Blanc

Paired with: Les Légendes R Bordeaux AOC Blanc, Sémillon and Sauvignon Blanc, Bordeaux, France 2022

SECOND COURSE

WILD MUSHROOM AND BLACK TRUFFLE CANNELLONI

Porcini Mushrooms, Parmesan Cream, Shaved Black Truffle, and Herb Oil

Paired with: Aussières Rouge IGP, Cabernet Sauvignon and Syrah, Languedoc, France 2023

THIRD COURSE

PAN-ROASTED CHALLANS DUCK BREAST

Smoked Carrot Purée, Sautéed Green Peas, Cranberry Jus, and Duck Reduction

Paired with: Château Paradis Casseuil Rouge, Merlot, Cabernet Sauvignon and Cabernet Franc, Bordeaux, France 2022

MAIN COURSE (Please select one)

SLOW-BRAISED BEEF SHORT RIB

Pommes Purée, Glazed Baby Carrots, Balsamic Pearl Onions, Tomato Confit, and Red Wine Jus

OR

HERB-CRUSTED RACK OF LAMB

Sweet Potato Purée, Roasted Baby Vegetables, Rosemary Jus, and Pomegranate Seeds

Paired with: Château Odilon Haut-Médoc, Merlot and Cabernet Sauvignon, Bordeaux, France 2021

DESSERT & CHEESE COURSE

DARK CHOCOLATE MOUSSE & ARTISAN CHEESE SELECTION

Camembert, Parmigiano, and Blue Cheese served with Fresh Figs, Walnuts, Dried Fruits, Wild Honey, and Gourmet Crackers

Paired with: Altan d'Aussières AOC Corbières, Syrah, Grenache, and Carignan, Languedoc-Roussillon, France 2021

Accompanied: Coffee or Stassen Chamomile Herbal Infusion Tea

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 Spicy

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