

FATHER'S DAY BRUNCH

4 - COURSE MENU | \$75*
ADDITIONAL \$32* WINE PAIRING

16 JUNE 2019 . SUN
12PM - 3PM

MENU

First Course

MATSUTAKE MUSHROOM SOUP

Cheese toast, mushroom dust

2017 PIEROPAN SOAVE CLASSICO

Second Course

SRI LANKAN CRAB POTATO TERRINE

Smoked trout roe , sweet pea, mustard citronette.

2016 UMANI RONCHI MONTIPAGANO MONTEPULCIANO D'ABRUZZO DOC

Third Course

ATLANTIC COD

Served with different textures of kabocha pumpkin, pearls, bay scallop mousseline, ocean flavoured celery stick, herb crust & a champagne veloute

2015 ANDRE BRUNEL COTE DU RHONE SOMMELONGUE

OR

WAGYU RUMP CAP

Served with burnt cauliflower and 5 peppercorns sauce

2014 CHATEAU PEY LA TOUR RESERVE

Fourth Course

CINNAMON & CARDAMOM PANNACOTTA

With sour cream, gariguetta strawberries, champagne jelly flavoured with elderflower and topped with iced sorrel

2017 MARENCO BRACHETTO D'ACQUI

*All prices are quoted in Singapore Dollars & subject to 10% service charge & prevailing government sales tax.



x

ANGIE'S
Oysters • Mussels • Tap Beer

OFFICIAL WINE PARTNER



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