



Drinks Pairing Menu – Late Winter 24’

Black Cherry Fizz (Covers 4 snacks)

A champagne-based cocktail using our exclusive Guy de Chasse Grand Cru champagne – we add cherry brand for a crisp and refreshing start to our tasting menu with rich black cherry notes on your palette.

Naranjo Maule Valley Chile Orange Wine, Chile 2021

Tangy orange wine carefully crafted and produced in tiny quantities. It stays in contact with the pinkish skins of Torontel for 8 months, thus its orange hue.

Vincent Domaine Chablis Premier Cru , France, 2021

A perfect expression of the appellation from the family-owned Domaine Vincent Dampé Pale lemon in colour with green hue. The nose is soft and elegant with restrained fruit, while the palate has a honeyed richness, and mineral style.

Lychee & Grapefruit Sake Infusion

An Asian inspired cocktail with Japanese Gin and Sake as the base – with floral notes of sake and savoury notes of pink grapefruit this cocktail matches perfectly with our Japanese style dish.

Rioja Grand Reserva 2013

Bursting with ripe, dark fruit on the nose, the palate displays rich, savoury notes of leather, tobacco, sweet spices and bramble fruit match across our taco with pork shoulder and the yeast puree.

Royal Tokaji Hungary 2017

Light and fresh on the palate with hints of white peach, the wine is medium sweet with an excellent acid balance, a silky texture and a clean, long, crisp finish.

Black Muscat, California 2021

The perfect dessert wine for a rich Chocolate dessert, with notes of vanilla and mixed red berries to finish off your drinks pairing.