



JUDGEMENT OF PARIS

2 COURSES \$58 | A CHOICE OF WINE PAIRING \$60****
3 COURSES \$68 | A CHOICE OF WINE PAIRING \$80****

FLIGHT OF FRENCH VS AMERICAN WINES | FLIGHT OF FRENCH WINES ONLY | FLIGHT OF AMERICAN WINES ONLY

On 24th May 1976, Steven Spurrier organised a blind wine tasting in Paris that pitched French and American wines against each other. Judged by the French, the result placed American wines as the surprising winner and enraged the French wine industry. Today we offer you the opportunity to relive this unique event and make your own judgement.

KINGFISH CEVICHE

Salted Kampot pepper, lemongrass oil and kalamansi

OR

HONG KONG NOODLES

Kombu butter, chives, puffed quinoa

SAUVIGNON BLANC

FRANCE - SANCERRE, DOMAINE REVERDY, LOIRE VALLEY 2017

USA - ATALON, NAPA VALLEY, CALIFORNIA 2014

SLOW ROASTED QUAIL

Burnt pear, brussels sprouts, freeze dried plum

OR

STEAMED KÜHLBARRA BARRAMUNDI AND NAM JIM DRESSING

Thai basil, aromatic smoked fish broth

OR

KAGOSHIMA A5 FULLBLOOD WAGYU STRIPLOIN

Charcoal, shiso vinegar, fresh Kampot pepper

(+18)

PINOT NOIR

FRANCE - MARSANNAY, MÉO-CAMUZET FRÈRE & SOEUR, BURGUNDY 2016

USA - WALTER HANSEL, RUSSIAN RIVER VALLEY, CALIFORNIA 2015

CHOCOLATE TRIO

Dark chocolate cremeux with chocolate pearls, blond chocolate mousse

SWEET WINES

FRANCE - BARSAC, CHATEAU SIMON, SAUTERNES, BORDEAUX 2014

USA - DELICE, JOSEPH PHELPS, NAPA VALLEY, CALIFORNIA 2017