



Private Dining

STARTER

Pepoh chicken (Peanut butter and spices marinated chicken) served with mango grun sup (Green mango salad).

Wine pairing

SYBILLE KUNTZ RIESLING QUALITATSWEIN TROCKEN

"Truly beautiful dry Riesling from a steep, biodynamically tended vineyard. Intense but not heavy. Great to drink with spicy food or without." Jancis Robinson MW, Favourite whites 2021

MAIN

Sweet potato leaves cooked in palm oil from Sierra Leone, smoked fish, fermented sesame seed and goat meat served with red rice.

Wine pairing

LA STOPPA, EMILIA "AGENO"

"Amber in colour and aromatically redolent of peach, pear and roasted apricot, this is, as Randall Grahm might say, "like Gewürztraminer on acid". The aromatics are wild, the spiciness intense".

2019 CÔTES DU RHÔNE RÉSERVE PERRIN

"This Côtes du Rhône from Ch de Beaucastel's Famille Perrin has long reigned as one of the best value wines on the list. The 2019 is a vivid cherry red colour. Sweet red cherry, redcurrant and blackcurrant flavours mingle with cracked black pepper, liquorice and garrigue. The sumptuous flavours are held together by a framework of supple tannins and bright acidity. A terrific everyday drinking wine".

PALATE CLEANSER

Mango and Passionfruit Sorbet

DESSERT

Spiced rum roasted pineapple, coconut & cassava crumbs topped with roasted coconut ice-cream.

Wine pairing

No.1 SAUTERNES, CHATEAU SUDUDUIRAUT, BORDEAUX, FRANCE.

"This outstanding wine comes from one of the most prestigious estates in Sauternes, dating back to the 15th century. It enjoys the same meticulous attention to detail as the Château's famed Grand Vin. Decadently sweet, yet refined and effortlessly elegant, this has beautiful balancing freshness lifting flavours of apricot, orange and lemon. It's a perfect partner for fruit desserts, and is equally as delicious as an apéritif with rich pâté".