



## Gourmet Wine Dinner

120.00 for guests with BB arrangement  
98.00 for guests with HB or FB arrangement

### *Appetizer*

#### Scallops and reef fish Tatar

beetroot Carpaccio with orange vinaigrette and deep fried leeks

 A glass of 2010 Schloss Gobelsburger Riesling Tradition – Krems, Austria

### *Soup*

#### Latte Macchiato of green peas

marinated lamb skewers peppered with rosemary

 A glass of 2008 Domaine Jaume Référence - Côte du Rhône, France


### *Palette Cleanser*

#### Pinot Noir Granita

### *Main Course*

#### Australian beef tenderloin tower

with corn blinis served with green Kenya beans and thyme jus

 A glass of 2003 Silvio Nardi Brunello di Montalcino – Tuscany, Italy

### *Dessert*

#### Tiramisu mousse with Kahlua ice cream

crispy honey snap basket, fresh fruits and white chocolate sauce

 A glass of 2004 Cloudy Bay Late Harvest Riesling – Marlborough, New Zealand

Selection of tea or coffee