

# Food - Wine Pairing Packages

Larmandier-Bernier - Terre de vertus-1er cru Mill 2010 Blanc de blanc 100%  
Chardonnay

*Taste notes: An ideal Champagne for a aperitif to begin a meal, Light gold robe, active bubbles. Chalky nose with almond and vanilla flavour. Sharp and pure. Its purity will provide a delicate accompaniment for oysters.*

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Viognier de Rosine 2015 Domaine Stephane Ogier

*Taste notes: Clean, fresh and elegant, with beautiful white peach, crisp tangerine and sappy flower characteristics, medium-bodied.*

*Dish pairing: Somen with ogawa bafun uni, Amaebi*

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Auxerrois 'Vielles Vignes' 2015 Domaine Albert Mann

*Taste notes: A slight sweetness, balanced by nice acidity. Marked by flavours of honey, white flowers, quince, Golden delicious apple, peach and smoke.*

*Dish pairing: Katsuo no tataki: Smoked butterfish, snow crab, sea scallops*

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Château Fleur de Pédesclaux 2011 Pauillac

*Taste notes: Second wine of Château Pedesclaux, 5th growth Pauillac. Great balance and elegance, spice on the nose. True black currant and thick skinned fruit with a undeniable Bordelaise appeal.*

*Dish pairing: A3-kobe, veal*

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2011 Château Dassault St. Émilion Grand Cru

*Taste notes: Liquorice, black cherries, coffee bean and vanilla scents open to a medium bodied, spicy, red berry filled*

*Dish pairing: Slow roasted lamb rack, A3-Kobe, Veal*

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Wine by the glass	RM50
2 glass wine pairing	RM100
3 glass wine pairing	RM135
4 glass wine pairing	RM185

