



EURO CHEF'S TABLE

SAMPLE MENU – WEDNESDAY 1 NOVEMBER

Snacks

green curry
puffed crackling
parsnip bark, salmon caviar

Mumm Cordon Rouge NV

Trevally cerviche

scotch bonnet, carrot mojito, granita

White asparagus

veloute, Ortiz anchovy, lardo
Trinity Hill Marsanne/Viognier 2015

Te Mana lamb

tartare, spring peas, sheep's milk labne

Crayfish

heirloom tomato, gazpacho, basil

Te Mata 'Cape Crest' Sauvignon Blanc 2015

Wagyu beef

black garlic, mushroom, raw egg yolk

Man O' War 'Ironclad' Merlot 2012

Cheese n' crackers

linseed, pickled walnut, beetroot

Kiwi fruit

mint, cucumber, lime curd, avocado

Passage Rock late harvest viognier 2014

Strawberry

parfait, short bread glaze, white chocolate



EURO CHEF'S TABLE

SAMPLE MENU – WEDNESDAY 22 OCTOBER

Snacks

Parsnip bark, cultured cream, black garlic

Pork crackling schezuan

Daikon tacos, tartare

Mumm Cordon Rouge NV

Market fish

Ceviche, scotch bonnet, carrot mojito

Duck breast

sausage, parfait, kale

'Q' Pinot Noir 2011

Gnocchi

mushrooms, 63° egg, truffle

Crayfish

roasted cauliflower, raviolo, 'grenoblois'

Clearview Reserve Chardonnay 2015

Te Mana lamb

Smoked shoulder, green harissa, sheep milk labne

Soho 'Valentina' Syrah 2016

Mille feuille

Linseed, whipped fromage blanc

Babich Grüner Veltliner 2015

Mandarin

Carpaccio, panna cotta, sorbet

Banana split

brownie, peanut butter, salted caramel

Nevis Bluff Late Harvest Pinot Gris 2014