

Cooking Wine:



2019 Bodegas As Laxas Albarino (Rias Baixas, Spain)

Wine - White \$24.99 (750mL)

Clear, brilliant wine, straw yellow coloured with green nuances. An intense aroma on the nose, perfectly combining the fruity and floral notes, particularly apple and stoned fruit (apricot). Freshness on the palate typical of Albariño, with a touch of acidity perfectly balanced with the structure and body of this wine.

Course One

Jumbo Prawns Recheado over cold green beans salad



2015 Hupfeld Hochheimer Konigin Victoriaberg Riesling Spatlese (Rheingau, Germany)

Wine - White \$39.99 (750mL)

An illustrious house on the Rheingau River that has strong ties to the British Monarchy. In 1845, Queen Victoria and her German husband Prince Albert visited Hochheim. In 1850 the entrepreneurial wine estate owner Papstmann was granted permission to name vineyards after the queen. Hochheim vineyards came to be owned by the Hupfeld family through marriage. To this date, whenever British Royal Family members visit Germany, they are served the wines from this property.

A subtle yet oily Riesling, with plenty of apple and pear notes and medium sweet. A wine of majestic finesse and subtlety. **A wine fit for a Queen.**

Course Two

Whole-roasted Cauliflowers in tomato curry

Flensburger Pilsener

Pilsner - German

A classic German-style Pilsner is straw to pale in color with a malty sweetness that can be perceived in aroma and flavor. Perception of hop bitterness is medium to high. Noble-type hop aroma and flavor are moderate and quite obvious. Distinctly different from the Bohemian-style pilsner, this style is lighter in color and body and has a lower perceived hop bitterness.

COMMERCIAL DESCRIPTION

„Our classic. Unmistakable in character and freshness. It's full flavoured aroma and carefully selected hops create a great taste experience.“

4,8% vol. , 11,3° Plato

Ingredients: Water, barley malt, hop extract.

Course Three

Kerala-style sous-vide Strip Loin Steak with beet raita, lime rice



2018 Rust en Vrede Estate Vineyards Syrah (Stellenbosch, South Africa)

Wine - Red \$43.99 (750mL)

Fragrant blueberry, red cherry, and a hint of floral perfume open up to reveal fresh plum with layered sweet and savoury spices. The complex fruit flavours follow on the palate with fine but grippy tannins and a fresh fruity acidity. Typical spiciness is layered and complex - cardamom, fennel, black pepper, nutmeg and clove, with the delicate use of oak complimenting the spiciness. Refined yet powerful with a lingering fruity finish.

Food Pairing: Goes well with a simply cooked rack of lamb with green beans.

Course Four

Carrot Halwa with amaretto Chantilly cream



**JM Fonseca & Van Zeller
Alambre Moscatel de Setubal
(Terras do Sado, Portugal)**

Wine - Dessert \$44.99 (500mL)

From Terras do Sado, located just south of Lisbon, this Moscatel de Setubal is a beautifully smooth and elegant dessert wine. Nutty profile, with fine acid and freshness. Light on its feet despite the 18% alcohol, this resembles Madeira rather than port. Great with roasted nuts and a blue-veined cheese after dinner.