



# WINE LUST



## MENU

### APPETIZER

#### Applewood Cold Smoked Mackerel

Tomato Jam | Pickled Banana Shallot | Courgette | Comte  
*Domaine de la Solitude Cote du Rhone Blanc*

### SOUP

#### Parsnip Velouté

Beurre Noisette Red Sea Prawn | Carrot Crisp | Saffron Oil  
*Mirabeau Pure Rosé*

### MAINS

#### Pan-Seared Rainbow Trout Fillet

Grilled Pickled Endive | Herbed Chevre Mousse | Pine Nut | Orange Dill Glaze  
*Clarendelle Saint-Emilion by Haut Brion*

or

#### Charcoal Grilled Wanderer Free Range Angus Ribeye

Charred Leek Butter | Seasonal Mushroom Ragout | Smoked Potato Puree  
*Louis Latour Marsannay*

### DESSERT

#### Au Chocolat Noisette

Flourless Chocolate Sponge | Toasted Hazelnut | Fresh Raspberry | House-Made Praline Gelato  
*Castelnau de Sudaïraut*

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES  
PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS.