

Vinetopia

4 COURSE MEAL 399 /pax

APPETIZER

Asian Ceviche of Baby abalone on Bed of Glass Vermicelli, Ginger Flower, Green Shiso Leaf & Hot Thai Green Tea with Lime Peel

Westend Down Under Sauvignon Blanc

SOUP

Chicken Yakhni Soup
Serve with Coriander Oil and Chili Oil

Valdivieso Chardonnay

MAIN COURSE

Pan Seared Black Angus Rib Eye with Spicy Coconut Cream, Local Black Rice, Pickle Mustard Seeds & Sautéed Shrimp Paste Local Vegetables

Lavila Syrah

or

Seared Atlantic Salmon with Foam Spicy Coconut Cream, Local Black Rice & Sautéed Shrimp Paste Local Vegetables

Lavila Chardonnay

DESSERT

Mango Panna Cotta with Sago Pearls & Tuille

Greywacke Late Harvest Riesling

OPTIONAL

Wine Pairing	175
Petit Four	13
Sliced Cake of the Day	7 - 17
0.5kg / 1.0kg Cake	90/140

BEVERAGE MENU

RED WINE

Lavila Cabernet Sauvignon - France	151
Lavila Syrah - France	151
Valdivieso Cabernet Sauvignon - Chile	186
Valdivieso Merlot - Chile	186

WHITE WINE

Lavila Sauvignon Blanc - France	151
Lavila Chardonnay - France	151
Valdivieso Chardonnay - Chile	186

BEER BOTTLE

Heineken	22
Corona Beer	25
Royal Stout	29
Carlsberg Green	29
Kronenburg Blanc	32
Asahi	35
Somersby	35

COCKTAIL

Margarita	37	Mojito	45
Tequila Sunrise	37	Pina Colada	45
Blue Lagoon	37		

MOCKTAIL 21

Planters Punch | Virgin Colada | Mr Purple

FRUIT ICED TEA 19

Lemon | Strawberry | Peach
Apple Sparkling | Lemon Limed Sparkling

SOFT DRINKS 15

Coke | Light Coke | Sprite
Ginger Ale | Soda Water | Tonic Water

*All Prices Shown are in Ringgit Malaysia and Inclusive of 10% Service Charge & 6% SST.