



桃·醉

Wine Pairing Dinner

Friday, 8 November 2024 | Welcome drinks from 6:30pm | Dinner begins at 7pm



Welcome Drink

Cielo Cuvée Privée, Italy

Starter

桃三小拼 Tao's Trio Combination

黑鱼籽北京鸭

Peking Duck with Black Caviar

金丝百花酿蟹钳

Deep-fried Golden Crab Claw with Squid Paste and Wasabi Mayonnaise

生煎黄酒鸡包

Pan-fried Ginger Wine Chicken Bun

Paired with McWilliam's 660 Tumbarumba Pinot Noir, Australia

Soup

手拆鲜蟹肉鸡茸盅

Double-boiled Organic Free Range Chicken Consommé with Fresh Crab Meat

Menu items may contain allergens; kindly enquire with us prior to booking.

Mains

鱼米之乡浸龙躄片

Fresh Steamed Deep Sea Grouper Fillet with Fish Broth and Black Fungus

Paired with Te Mata Estate Sauvignon Blanc, New Zealand

核桃煎澳洲牛柳粒

Pan-fried Australian Tenderloin Cubes with Candied Walnuts

Paired with Viña Carmen Premier Reserva Cabernet Sauvignon, Chile

禅关万象

Stir-fried Mushroom stuffed in Tomato with Pumpkin Puree

Paired with Chateau Le Bocage Bordeaux Supérieur, France

金银蒜粉丝蒸生虾

Fresh Steamed Pahang River Prawn with Vermicelli Garlic Sauce

Paired with Pepper Tree Chardonnay, Australia

Dessert

仙翁米芒粒香草雪糕牛油果露

Chilled Avocado Puree with Star Jelly, Mango and Vanilla Ice Cream