

AUSTRIAN WINE FESTIVAL 2012

MONTH LONG WINE PAIRING SET MENU

17TH FEB TO 17TH MARCH 2012

\$90++ PER PAX

Citrus Cured Salmon

Served with lemon segment, capers, pommery mustard emulsion

Wine Pairing: Huber, Traisental Riesling Engelreich 2010

Veal Osso Bucco

Slow braised veal leg in white wine and tomatoes, served with mashed potato and cremolata

Wine Pairing: Markowitsch, Carnuntum Pinot Noir 2008

Hazelnut Tart

Served with crème Chantilly and dark chocolate ice cream

Wine Pairing: Tschida, Neusiedlersee BA Seewinkel 2006

Note:

* denotes signature dish for set menu

Amex 15% off applicable for set menu. Payment must be via Amex only

Other Terms and Conditions Apply

Set Menu valid from 17th Feb to 17th March 2012

All prices are subject to 10% service charge and 7% GST