



ENJOY 15% OFF
when you pay with
Mastercard®.

6-COURSE WINE PAIRING DINNER
GREAT BEEF & REEF 2024 EDITION I

AN IRISH CULINARY CARNIVAL

Embark on a gastronomic journey showcasing the best of Ireland's land and sea. Look forward to specials like the Poached Blue Lobster to Applewood Grilled Whiskey Aged Tenderloin. Elevate the experience with carefully crafted French wines that embody the true elegance of Bordeaux.

\$158++ per person
Add \$88++ per person for wine pairing



This 6-course wine pairing menu is available from 11 January to 31 March 2024, Sunday to Thursday from 6pm to 8.30pm (last seating). One-day reservation is required and subject to availability.

Prices are subject to 10% service charge and prevailing government tax.





6-COURSE WINE PAIRING DINNER
GREAT BEEF & REEF 2024 EDITION I

AN IRISH CULINARY CARNIVAL

POACHED BLUE LOBSTER

fish velouté, sweet corn, salmon roe

Le Comte De Malartic Blanc, Pessac-Léognan, 2019

GRILLED IRISH OYSTER

salted butter, braised sea whelk, pickled black pepper

Grand Bateau Blanc, Bordeaux, 2022

SLOW COOKED LAMB STEW

green pea mash, oyster mushroom, barley

Divin De Corbin, Saint Emilion, 2018

14 DAYS DRY-AGED IRISH DUCK

parsnip puree, beet gel, grilled shishito

Chateau Tour Du Roch-Milon, Pauillac, 2019

APPLEWOOD GRILLED WHISKEY AGED TENDERLOIN 120GM

irish whiskey sauce, garlic parmesan, roasted zucchini

Chateau Corbin, Saint Emilion, 2016

GUINNESS CHOCOLATE CAKE

irish butter cream

ABK6 VSOP Single Estate Cognac