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

A TOAST TO SPANISH FLAIR AND FLAVOURS

Immerse yourself in a culinary adventure, where Spain's finest ingredients take centre stage, such as the Octopus Carpaccio and Iberico Pork Pluma. Enhance your dining experience with the sophisticated pairing of Casa Rojo wines.

LAUNCH EXCLUSIVE | 4 APRIL 2024, 7PM
Complimentary wine pairing (worth \$78++).



This 6-course wine pairing menu is available from 4 April to 30 June 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.

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OCTOPUS CARPACCIO

red radish, salsa verde, fried chickpea

Casa Rojo 'La Gabacha', Sauvignon Blanc, 2021

ATLANTIC OCEAN SEABASS

provençal, haricot vert, lemon zest

Casa Rojo 'La Marimorena', Albarino, 2021

GALICIAN MUSSELS

cheese polenta, roasted corn emulsion

Casa Rojo 'CL98', Tempranillo, 2020

IBERICO PORK PLUMA

sauteed carrot, celeriac puree, pork jus

Casa Rojo, 'Enemigo Mio', Garnacha, 2021

APPLEWOOD GRILLED GALICIANA STRIPLOIN

truffle mash, sunchoke, porcini mushroom sauce

Casa Rojo, 'Machoman', Monastrell, 2020

LEMON CREMA CATALANA