

FOUR HANDS WINE DINNER

FEATURING GUEST CHEF, ANDY BEYNON (ONE MICHELIN STAR, BEHIND, LONDON) & JAMES OAKLEY (FAB GROUP EXECUTIVE CHEF)

WINE PAIRING BY AULD FAMILY WINES, WITH WINEMAKER JOCK AULD

**WEDNESDAY, 28 FEBRUARY '24
AT WAN CHAI**

JAMÓN IBERICO

talleggio cheese curd, fresh nectarines and crispy air-dried pork rinds
(by James)

Auld Family Wines, Wilberforce, Riesling, 2022 - Eden Valley, South Australia



LOCAL-CAUGHT GROUPEL

smoked kippers and trout roe
(by Andy)

Common Molly, Grenache, 2022 - Barossa Valley, South Australia



TURBOT & SLOW-COOKED PORK CHEEKS

grapefruit and white radish
(by Andy)

Common Molly, Sangiovese, 2022 - Barossa Valley, South Australia



DRY-AGED WAGYU PICANHA

slow-cooked shank, black winter truffle, porcini and potato terrine
(by James)

Auld Family Wines, Strawbridge, Shiraz, 2020 - Barossa Valley, South Australia



82% DARK CHOCOLATE

black olives, sesame and milk ice cream
(by Andy)

William Patrick, Shiraz, 2016 - Barossa Valley, South Australia

Early bird price \$888 / person until 31 Jan. '24

\$988 / person from 1 Feb. '24

* price is subject to a 10% service charge

QUALITY
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ASSURED

Valentine's Dinner Menu

9 - 14 FEBRUARY 2024

\$648 PER PERSON

WELCOME DRINK

PASSION FRUIT BELLINI OR A GLASS OF PROSECCO



TO START

FRESHLY-SHUCKED SEASONAL OYSTER

yuzu ponzu, ikura



APPETIZER

AUSTRALIAN GRASS-FED BEEF TARTARE

Parmesan cheese curd, marinated anchovies, smoked paprika

OR

HAND-DIVED SCALLOP CEVICHE

bergamot, avocado, Oscietra caviar and chilli oil



MAIN

M6 WAGYU BEEF STRIPLOIN

pommes gratin, black garlic, braised shallot

OR

CANADIAN LOBSTER PAPPARDELLE

lightly poached lobster, bisque sauce, black trumpet mushrooms



DESSERT

(TO SHARE)

BITTER CHOCOLATE TART, STRAWBERRY SORBET & MATCHA TIRAMISU



* Price is subject to 10% service charge.

* Please advise your server of any allergies, but please note that we are unable to guarantee the absence of allergens.

Valentine's Dinner Menu

情人節套餐

2024年2月9日至14日

每位 \$648

迎賓酒

熱情果BELLINI或氣泡酒一杯



頭盤

新鮮去殼生蠔

配日式柚子醬油醋、三文魚籽



前菜

澳洲草飼生牛肉他他

配巴馬臣芝士凝塊、醋漬鯷魚、煙燻辣椒粉

或

醃熟生帶子

配佛手柑油、牛油果、Oscietra 魚子醬和辣椒油



或

主菜

M6和牛西冷扒

配法式奶油焗薯、黑蒜、燴紅蔥頭

加拿大龍蝦寬帶麵

水煮龍蝦、法式濃湯汁、黑喇叭菇



甜品

(兩人分享)

朱古力撻、草莓雪葩、抹茶意式軟芝士蛋糕



* 價格需加收 10% 的服務費。

* 請告知您的服務員是否過敏，但請注意，我們無法保證不存在過敏原。