

### **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

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

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

#### LOCAL-CAUGHT GROUPER

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





# FEATHER & BONE MERCHANTS OF FOOD & DRINK

# 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





(TO SHARE)



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





# FEATHER & BONE MERCHANTS OF FOOD & DRINK

# 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

新鮮去殼牛蠔

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

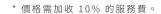
水煮龍蝦、法式濃湯汁、黑喇叭菇



甜品

(兩人分享)

朱古力撻、草莓雪葩、抹茶意式軟芝十蛋糕



\* 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。



