

S K A I



*Father's Day*

CELEBRATION SET MENU

15 & 16 JUNE 2019

## 4-COURSE 108

(choice of two appetisers, one main, and one dessert)

2 glasses of an appetiser champagne pairing,  
and a main course wine pairing 32

4 glasses of full wine pairing 52

### APPETISER

#### Prawn Sashimi

Shiso, Soba Noodles, Ossetra Caviar

*Bourgogne Chardonnay, Chanson, Burgundy, France 2016*

#### Foie Gras

Ochazuke Rice, Green Tea, Plum

*Riesling, Schloss Lieser, Mosel, Germany 2016*

Geay's Special Oysters (2pcs) (+15)

Nashi Pear, Smoked Bonito, Wasabi

Taittinger Brut Réserve, Champagne, France NV

### MAIN

#### Monkfish

Spring Minestrone, Pomelo, Iberico Dashi

*Pinot Noir Coteaux de Dijon, Domaine De La Cras, Burgundy,  
France 2017*

#### Rhug Organic Lamb Rump

Marinated Seaweed, Smoked Eggplant, Piperade

*Tempranillo Celeste Crianza, Torres, Ribera del Duero,  
Spain 2015*

#### Roasted Eggplant (V)

Spiced Shiitake, Potato, Miso Butter

*Crozes-Hermitage "Les Meysonniers", M. Chapoutier, Rhone,  
France 2016*

Miyazaki Wagyu, Japan, A4 (+25)

170g Strip Loin, Asparagus, Black Truffle

*Chateau Simard, St. Emillion, Bordeaux, France 2008 (+3)*

### DESSERT

#### White Chocolate Peach

Vanilla Custard & Yuzu Curd

*Carmes de Rieussec Sauternes, France 2012*