



ENOTECA[®]

For All Wine Lovers

**YUM CHA WITH
CHEF SAM LEONG
X**

FEATURING WINE FROM

Pascal Jolivet



**SATURDAY, 24TH OCTOBER 2020
3PM TO 5PM**

\$60 ++ PER PERSON
LIMITED SEATS AVAILABE

**V-DINING BY V-ZUG
6 SCOTTS ROAD, #03-13, SINGAPORE 228209**



MENU

POACHED SHALLOT OIL LA MIAN TOPPED WITH SPINACH
CRAB MEAT SAUCE

2018 PASCAL JOLIVET ATTITUDE SAUVIGNON BLANC

STEAMED RED GAROUPA WITH WOK-FRIED RADDISH CAKE
IN TAMARIND SAUCE

2018 PASCAL JOLIVET SANCERRE

CRISPY SHREDDED PORK COATED WITH HONEY AND
STEAMED SAKE EGG

2018 PASCAL JOLIVET POUILLY FUME

ROASTED LEMONGRASS CHICKEN WITH GLUTINOUS RICE,
SAUTEED MUSHROOM

2018 PASCAL JOLIVET SANCERRE ROUGE

CHING TENG JELLY WITH CONFIT LONGAN
AND CRISPY WHITE FUNGUS