

SWISS FINE WINE DINNER

29th & 30th JANUARY 2021

Oyster pearl, nasturtium kimchi
Orange brine kohlrabi, scallop garum
Almond tofu, strawberry, foie gras
2013 Arvine Extra Brut, Steve Bettschen

Mackerel, green tomato, Chrysanthemum
2018 Selena, Valentina Andrei

Abalone, rhubarb, macadamia
Turbot, winter truffle
2017 Dezaley Grand Cru, Steve Bettschen

Venison, quince and koji mole, white asparagus
2017 Grain Pinot Chamoson, Marie Therese Chappaz

Single origin tanzania chocolate
Spice rack

\$180++



ESTIMA

V-Dining By V-Zug

Estima Consulting (Singapore) Pte Ltd

*This menu is only available on the 29th & 30th January
Only by RSVP, email us at ariel@v-dining.com or call 86902899*