

World Meat Series 2022 Edition II

The Suffolk Red 5-Course Wine Pairing Menu

The English Pork Supreme



World Meat Series 2022 Edition II

The Suffolk Red 5-Course Wine Pairing Menu

The English Pork Supreme

Edition II of World Meat Series 2022 presents a showcase of meats by Dingley Dell Pork, a family-owned farm from Suffolk, England. Raised and developed on the East Coast of Suffolk, 'The Suffolk Red' pigs were bred for superior marbling and a well-bodied flavour.



SUFFOLK, EAST ANGLIA
ENGLAND

The World Meat Series is an annual seasonal showcase of unique, undiscovered meats sourced from across the world.

World Meat Series 2022 Edition II

The Suffolk Red 5-Course Wine Pairing Menu

The English Pork Supreme

Sunday to Thursday | 6pm to 8.30pm (last seating)
One day advance reservation is required and subjects to availability.

\$168⁺⁺ (without wine)
+\$88 Penfolds wine pairing

Prices subject to 10% service charge and prevailing government tax.

World Meat Series 2022 Edition II

The Suffolk Red 5-Course Wine Pairing Menu

The English Pork Supreme

CHARCUTERIE PLATE

90 days aged coppa, 35 days aged Milano salami,
35 days aged chorizo salami, homemade pickles

🍷 *Penfolds Koonunga Hill Autumn Riesling 2021*

BACON WRAPPED SCALLOPS

celeriac puree, beluga lentils

🍷 *Penfolds Cellar Reserve Chardonnay 2018, IWC 93pts*

BREADED PORK TROTTERS

gribiche sauce

🍷 *Penfolds Bin 23 Pinot Noir 2017, JH95*

PRUNE STUFFED PORK TENDERLOIN

sauté potatoes, brandied cherry sauce

🍷 *Penfolds Bin 8 Shiraz Cabernet 2019*

CHOCOLATE POT DE CRÈME

almond, cocoa nibs, sea salt

🍷 *Penfolds Grandfather 20yrs Rare Tawny, WA97*