

✧ A Taste of the World ✧

“Perfection is lots of little things done well.”

— Marco Pierre White



AMUSE-BOUCHE



Norway — Salt-Baked and Marinated Beetroot

Tender salt-baked beetroot, marinated to perfection, served with a silky goat cheese cream, delicate microgreens, and a drizzle of raw flower honey. A harmonious blend of earthy sweetness and creamy tang, garnished with edible blossoms for a touch of elegance.

Wine Pairing: Sancerre Rosé (Loire Valley) — crisp acidity and subtle red fruit complement the beet’s sweetness and balance the goat cheese.



APPETIZER



Italy — Vitello Tonnato

Chilled veal slices served with a smooth tuna-caper emulsion, pickled shallots, and microgreens.

Wine Pairing: Verdicchio dei Castelli di Jesi — bright citrus, almond notes, and minerality harmonize with the creamy tonnato sauce.

Or

 Norway — Slow-Cooked Norwegian Salmon Loin (30°C)

Delicate salmon paired with pickled fennel and a light horseradish cream.

Wine Pairing: Gavi di Gavi — light-bodied and citrusy, it balances the richness of the salmon and enhances the pickled accents.



 SOUP

 Spain — Ajo Blanco with Grapes and Almonds

A chilled Andalusian soup of almonds, garlic, olive oil, and sherry vinegar, topped with halved green grapes and a drizzle of olive oil.

Wine Pairing: Fino Sherry (Jerez) — dry, nutty, and savory, mirroring the almond notes while refreshing the palate.

Or

 España — Confit Octopus with Salsa Brava

Octopus gently confited in olive oil and red chilies, served with roasted pearl potatoes and a spiced tomato salsa brava.

Wine Pairing: Albariño (Rías Baixas) — zesty citrus and saline minerality complement the seafood and spice.



FISH COURSE

Denmark — Cured Halibut with Mashed Potatoes, Green Beans & Brown Butter-Caper Sauce

Delicately cured halibut served warm over creamy potato purée, crisp green beans, and finished with a caper-infused brown butter.

Wine Pairing: Chablis (Burgundy) — crisp, mineral, and subtly buttery to echo the sauce and delicate fish.

Or

Pan-Fried Sea Bass with Miso Glaze

Crispy-skinned sea bass glazed with a savory Japanese miso sauce, served with roasted bok choy, shiitake mushrooms, and jasmine rice. Finished with a smooth French beurre blanc, blending East and West.

Wine Pairing: White Burgundy (Meursault or Puligny-Montrachet) — elegant minerality and soft butter tones enhance both the miso and beurre blanc.



MAIN COURSE

Argentina — Beef Tenderloin with Chimichurri

Chargrilled tenderloin paired with vibrant chimichurri, roasted root vegetables, parsley chips, and malbec-glazed shallots.

Wine Pairing: Malbec (Mendoza) — bold, structured, and regionally authentic, perfectly complementing the grilled beef and herbs.

Or

United Kingdom — Pan-Roasted Fillet of Beef

Pan-seared beef fillet served with cheddar pomme purée, buttered asparagus, and a rich red wine and shallot reduction.

Wine Pairing: Bordeaux (Left Bank) — refined tannins and dark fruit depth elevate the beef and sauce.



DESSERT

France — Chocolate Fondant with Mascarpone Mousse, Fresh Berries, Mint & Muscovado Sugar

Warm molten chocolate cake with a light mascarpone mousse, macerated berries, and a touch of Muscovado sugar.

Wine Pairing: Ruby Port or Brachetto d'Acqui — lush and fruit-forward, balancing chocolate richness with berry sweetness.

Or

Thailand — Tropical Fruit Salad with Lemongrass-Lime Syrup

A refreshing medley of mango, pineapple, and lychee dressed in spiced lemongrass-lime syrup, finished with fresh mint and toasted coconut.

Wine Pairing: Riesling (Mosel, Kabinett) — lightly sweet with bright acidity to highlight the tropical fruits and spice.

