

A GASTRONOMIC INDULGENCE WITH THE WINES OF SCHLOSSGUT DIEL

Date : 20th April 2016, Wednesday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : Bar-A-Thym, 18 Gemmill Lane, Singapore 069255
Dress Code : Smart Casual
Price : \$87.20++ (payment by HSBC)
\$109.00++ (other payment modes)

Menu

Chef's Selection of Canapés

Louis Roederer, Brut Premier

OR

Ceviche of Yellow Fin Tuna, Pear, Pomegranate
Black Crackers, Finger Lime Dressing

2012 Diel De Diel

OR

Seared Hokkaido Scallop, Green Peas, Fresh Uni

2013 Riesling Dorsheim

OR

Steamed White Asparagus, Iberico Pork Jowl
Hazelnut, Thyme Emulsion

2011 Kabinett Goldloch

OR

Mangalica Pork Loin, Spring Artichoke, Baby Carrot
Morell and Sage Jus

2012 Spatlese Goldloch

OR

Warm Wild Berries-Apple Aumonière
Lemon Verbena Mascarpone Cream

2011 Auslese Goldloch

Freshly Brewed Coffee or Tea

*Menu details accurate as at 7 April 2016 & subject to changes