

THE CUISINE OF EXECUTIVE CHEF ANTONIO OVIEDO WITH THE WINES OF CHATEAU MONLOT

Date : 24th August 2016, Wednesday
Time : 7.00pm (Reception), 7.30pm (Dinner)
Venue : UNA @ One Rochester, 1 Rochester Park, Singapore 139212
Dress Code : Smart Casual
Price : S\$108.00++ (payment by HSBC)
S\$135.00++ (other payment modes)

Menu

Canapés
Spanish Caviar with Pickled Onion and Sour Cream
Creamy Ibérico Ham Croquettes

Louis Roederer, Brut Premier

SE

Foie Gras Mi-Cuit, Grilled Peaches and Preserved Lemon

Monlot No. 5 Blanc Bordeaux

SE

Cured Ibérico Pork Presa, Purple Artichokes and Merlot Toffee

2012 Monlot No. 3 Bordeaux Superieur

SE

Lamb Sweet Breads, Ratte Potato, Samphire and Raspberries

2010 Monlot No. 2 Fronsac

SE

Squid Ink Black Rice with Cutlet Fish Tagliatelle

2011 Heritage De Monlot Saint Emilion Grand Cru

SE

Grilled Red Seabream, Spanish Saffron Broth, Seasonal Vegetables and Black Olives

2010 Heritage De Monlot Saint Emilion Grand Cru

SE

Pear and Spiced Red Wine Mosaic, Dark Chocolate Cremon

2011 Chateau Monlot Saint Emilion Grand Cru

Freshly Brewed Coffee or Tea

*Menu details accurate as at 3 August 2016 & subject to changes