

# wine & dine

**ANGIE'S**

Oysters • Mussels • Tap Beer

11 APRIL 19, THURS | 6.30PM  
EARLY BIRD 98\*      REGULAR 108\*

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Canapés

**CHAMPAGNE BOIZEL BRUT RESERVE NV**

**SPECIALE LA LUNE OYSTER & OSCIETRA CAVIAR**

First Course

**LA MANUFACTURE CHABLIS 2016**

**AGED TUNA "VITELLO TONNATO STYLE" PROSCIUTTO**

smoked tuna mayo, basil, daikon, capers and olives

Second Course

**COUSINO MACUL, ANTIGUAS RESERVA CHARDONNAY 2016**

**ARTIGIANA SMOKED BURRATA**

white asparagus, asparagus milk, almond oil and caviar

Third Course

**COUSINO MACUL ANTIGUAS RESERVA CABERNET  
SAUVIGNON 2014**

**O'CONNOR BEEF TENDERLOIN**

roasted bone marrow, matsutake mushroom

Fourth Course

**TINTO NEGRO, FINCA LA ESQUELA MALBEC 2014  
(MENDOZA, ARGENTINA)**

**LIQUORICE DORPER LAMB**

lamb saddle, sweet bread, fennel, liquorice, aubergine pure, lamb jus and watercress

Fifth Course - Dessert

**PORCINI CHOCOLATE MOUSSE**

sea buckthorn purée, salted caramel ice cream, crispy honey & warm chocolate sauce

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\*Terms & Conditions Apply.

Menu is subjected to seasonal availability. All prices are subjected to 10% service & prevailing government taxes.