

THURSDAY 26 NOVEMBER 2015

KINGFISH SASHIMI WITH BABY RADISH CAPERS JALAPEÑOS AND VERJUICE

served with Vinaceous Sirenya Pinot Grigio

PORK AND CABBAGE GYOZA SERVED WITH HOMEMADE SWEET SOY SAUCE

served with Vinaceous Shakre Chardonnay

SAN CHOY BOW WITH PORK MINCE AND SHITAKE MUSHROOM

served with Vinaceous Salome Tempranillo Rose

RED BAKED FISH SERVED ON BANANA LEAF WITH GINGER AND LIME LEAF SPICED FRESH TOMATO SAUCE

served with Vinaceous Red Right Hand Shiraz Grenache Tempranillo

MUSTARD SEED BEEF CURRY WITH RICE AND FRESH ROTI

served with Vinaceous Voodoo Moon Malbec and Vinaceous Raconteur Cabernet Sauvignon

DESSERT PLATTER

CHEESE PLATTER

