



August Wine-Pairing Menu

SINGAPORE – MEDITERRANEAN MENU

AMUSE BOUCHE

12HR MERLOT BRAISED SHORT RIBS BUNS WITH DIJON
MCWILLIAM'S INHERITANCE MERLOT, NEW SOUTH WALES, AUSTRALIA
Crimson red with purple hues. Lifted fruits of plum, fruits of the forest
and chocolatey vanilla oak. Medium bodied with plummy fruit and soft tannins.

"CARPACCIO"

THIN SLICED BEEF, CHILI-LIME DRESSING
MISHA VINEYARD THE HIGH NOTE, PINOT NOIR, NEW ZEALAND
Ruby in colour with an expressive nose of plum stone, cinnamon, chocolate
and hints of truffle, this Pinot Noir has a gentle silky palate with sweet fruit tempered
by fine tannins, roasted wild herbs and a long lingering finish.

"BOUILLABAISSÉ"

PROVENCE SEAFOOD STEW WITH ROUILLE
CHATEAU DE RESPIDE DE "LA CROIX BONNET" GRAVES BLANC BORDEAUX, FRANCE
Fine aromas of fruit and flowers. Nice acidity and some sugar in the mouth

"MOROCCAN LAMB SHANK"

FORK TENDER BRAISED LAMB WITH COUSCOUS
MITOLO JESTER SHIRAZ, AUSTRALIA
The fruit is solid, the presentation is polished, the tannin is set just right. This is nicely done.
It tastes of plum, blackberry, dark chocolate and smoked cedar wood,
and it has both ripeness and balance down pat

OR

"PAELLA"

FIDUEA, GAMBAS, CLAMS AND LAKSA AIOLI
GREYWACKE SAUVIGNON BLANC, NEW ZEALAND
Intriguing fenugreek seed and bacon fat aromas evolve into elderflower and citrus.
On the palate, intense gooseberry and fenugreek dominate, with elderflower and honeysuckle providing
some richness, followed up by slight mineral notes

"KAYA TOAST"

SINGAPORE KAYA "PAIN PERDU" BERRIES AND VANILLA ICE CREAM
CERETTO MOSCATO D'ASTI DOCG, ITALY
This Moscato d'Asti is straw yellow in color with a characteristic nose of sweet melons, orange
blossoms, jasmine, and honeysuckle. On the palate, the sweet melon, pear, and floral flavors are
balanced by refreshing acidity.

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

30 STEVENS ROAD, #01-09, SINGAPORE 257840
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