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indigo

THE BLUE MANSION

E.GUIGAL WINE DINNER

22ND MARCH 2018 | THURSDAY | MYR 3.00+

FIRST

CURED AMBERJACK

PEACH & CAPSICUM SALSA, FRESH HERBS, CURRY-BUTTERMILK DRESSING

~E GUIGAL COTE DU RHONE BLANC~

SECOND

CHICKEN TORTELLINI

CLAM, PARMESAN, ZUCCHINI, BLACK TRUFFLE JUS

~E GUIGAL COTE DU RHONE ROSE~

THIRD

CHARSIEW GLAZED CONGER EEL

MONKFISH LIVER, CUCUMBER, SEAWEED CRACKER

~E GUIGAL HERMITAGE ROUGE~

FOURTH

SMOKED DUCK BREAST

ALMOND PUREE, FOIE GRAS PUFF, PLUM, CARDAMOM JUS

~E GUIGAL GIGODAS ROUGE~

FIFTH

BRILLAT SAVARIN

GRILLED PEAR, PECAN, GRANOLA, MAPLE SYRUP

~E GUIGAL CHATEANEUF DU PAPE~

&

PETIT FOURS