

# Osaka

## Wine Dinner

18 September 2021 | 6.30pm



WHITEGRASS

### AMUSE BOUCHE

Comté Madeleine

Botan Ebi

Mushroom Croquette

Katashimo, Tako-Cham Sparkling Wine, Delaware, 2020

### ORA KING SALMON TARTAR

Smoked Cream | Aka Tamago

Asuka, Sparkling Chardonnay, 2019

### OCTOPUS

Ikura | Broccoli

Kawachi, Kontoku, Chardonnay, 2020

### AMADAI

Mushroom | Kujiyo Negi

Fujimaru, Cuvee Papilles Osaka Red, Merlot & Muscat Bailey A, 2019

### QUILE

Port Wine Sauce | Fig | Amanaga

Nakamura, Ganko, Cabernet Sauvignon & Merlot & Muscat Bailey A, 2018

"Ganko Oyaji Tetsukuri Wain", means "Wine hand-made by an stubborn old man"!

### FOURME d'AMBERT

Cheese Cake

Katashimo, King Selby, Sparkling Rose, Campbell Early, NV

### FIG

Raspberry | Mascarpone

Asuka, Delaware White, 2020

### MIGNARDISE

\$198++ with wine pairing per person

Ingredients are subject to market availability, seasonality, and environmental factors. Chef Takuya will only be using ingredients that promise the best quality for your dining experience. With that said, some dishes' component may vary from time to time, due to these factors.

All prices are subject to 10% service charge and 7% GST. T&C apply.

