



Shafer — Vineyards

WINE DINNER

AT THE 2ND FLOOR

REGULAR

CANAPES

Spanner Crab Salad on Baby Cos Lettuce
Salmon Roe 🍷🍷

Brie Cheese Bruschetta with Truffle
& Almond Flakes 🍷🍷

Texas Smoked Beef Brisket with Smoky BBQ Sauce
& Garlic Aioli 🍷🍷

Taittinger Brut Réserve NV

Live King Scallop, Chardonnay & Butter Veloute
& Ocietera Caviar 🍷🍷

Shafer Red Shoulder Ranch Chardonnay 2022

Butter & Thyme Roasted Irish Duck Breast,
Black Cherry Jus & Caponata 🍷

Shafer TD-9 2019

Homemade Charred Aubergine Cannelloni, Parmesan
Cloud & Chantarelle Fricassee 🍷🍷🍷

Shafer Relentless 2018

Daube de Bouef, Brasied Root Vegetables, Mousseline
Potatoes & Bone Marrow Daube of Chicken Hanche 🍷

Shafer One Point Five Cabernet Sauvignon 2019

Shafer Hillside Select Cabernet Sauvignon 2017

Dried Fig & Strawberry Tart, Candied Almonds, Vanilla
Gelato & Saba 🍷🍷🍷



UNCORKED

BY THE AMERICAN CLUB

Introducing **UNCORKED** by The American Club, a collective of wine aficionados in our community. Connect with fellow vinophiles and elevate your experience with the Club's extensive wine labels, programs and events. **UNCORKED** Members are entitled to exclusive deals, invites to special events, priority booking and other special privileges.

SCAN TO REGISTER



For more information or enquiries,
please call The Gourmet Pantry at 6739-4344

BARREL-AGED COCKTAILS & Bar Bites

Bottoms up with three of our popular American oak barrel-aged cocktails.

the
2nd
floor

