



Shafer — Vineyards WINE DINNER AT THE 2ND FLOOR

VEGETARIAN

CANAPES

Roasted Beetroot, Quince Jam & Hazelnut Pufflets



Brie Cheese Brioche with Truffle 🍷🌱

Garlic Tartfine, Hass Avocado Guacamole
& Sundried Tomato 🌱

Taittinger Brut Réserve NV



King Oyster Mushroom, Chardonnay
& Oatmilk Veloute & Olive Oil Caviar 🍷🌱

Shafer Red Shoulder Ranch Chardonnay 2022



Slow Cooked Caponata, Grilled Walnut Bread
& Pinenuts 🌱

Shafer TD-9 2019



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

Shafer Relentless 2018



Impossible Daube de Bouef, Brasied Root
Vegetables, Mousseline Potatoes & Chimichurri 🍷

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

