

## Chef Noom's Amuse Bouche

Billecart-Salmon Champagne, Brut, Reserve, Épernay, France, NV  
91 points Wine Spectator

Mascarpone cheese and pepper enriched goats cheese with sweet and sour capsicums,  
taro crisps and micro opal basil

Sauvignon Blanc, Anakena, Rapel Valley, Chile, 2010  
87 points Wine Spectator

Chilled gazpacho with coriander and lemon infused virgin olive oil,  
with a crisp parcel of braised duck legs

Chardonnay, Naked, Snoqualmie, Washington State, USA, 2009  
88 points Robert Parker

Hot seared tiger prawns spiked with lemon grass set on cucumber spaghetti with wasabi dressing,  
spring onions and wild rocket

Pomegranate sorbet drizzled with honey and orange infused rum

Cabernet Shiraz, The Musician by Majella, Coonawarra, Australia, 2009  
91 points Robert Parker

Grain fed Australian beef tenderloin with toasted herb and olive farmer loaf,  
topped with sautéed trumpet mushrooms and sherry vinegar glazed shallots,  
served with sautéed baby leaf spinach smoked cranberry sauce and red wine caramel

Riesling, Graacher Himmelreich, Joh. Jos. Prüm, Auslese, Germany, 2004  
94 points Wine Spectator

No. 35 Wine Spectator Top 100 Wines of the year 2006

Mango and sticky rice spring rolls, mango and lime dipping sauce,  
coconut cream, toasted white and black sesame seeds with coconut ice cream

Petit fours with tea and coffee