

Louis Jadot Wine Dinner

Friday, 21 August 2026

Welcome drink at 7:00pm and follow by dinner
\$1,188 per Member | \$1,238 per Member's Guest

Amuse Bouche

Polenta Cake

mushroom duxelles, truffle honey aioli

Endive Caesar

bacon, parmesan cheese, chives

Louis Jadot Bourgogne Aligoté 2024

First Course

Pan Seared Scallop

pancetta, pea purée, lemon

Louis Jadot Chablis 2024

Second Course

Tiger Prawn Nicoise Salad

soft egg, French bean, cherry tomatoes, kalamata olives

Louis Jadot Cote de Beaune-Villages 2022

Third Course

Forest Mushroom Risotto

black truffle, shitake, button mushroom, parmesan cheese

Louis Jadot Beaune 1er Cru Clos des Couchereaux 2022

Main Course

Chargrilled Australian Wagyu Sirloin

salsify, sautéed corns, charred shallot, sherry vinegar sauce

Louis Jadot Corton Grand Cru 2022

Dessert

Fraises Vanilla Bagatelle

mini crème profiteroles, strawberry ice cream

Coffee or Tea

RESTAURANT