

Tatler BEST

TAKEOVER SERIES

LOBSTER BAR & GRILL x BRASSERIE ASTORIA

Four-Hands Dinner

Brasserie Astoria

Buri Carpaccio, Astoria Hot Sauce, Lemon Crème Fraîche,
Vendace Roe, Dashi Vinaigrette

Champagne-Bruno Paillard, Première Cuveé, Rosé N.V.

Lobster Bar & Grill

Prawn Cocktail, Tomato Consommé Jelly, Shallot, Baby Gem,
Lardons, Smoked Bacon & Onion Cream

Chablis 1er Cru Vaillons, Domaine JP Benoit Droin, Burgundy,
France 2022

Brasserie Astoria

Seared Cabbage, Fermented Mushroom Gastrique,
Wasabi Emulsion, Black Truffle

Pinot Noir, Yering Station, Yarra Valley, Australia 2023

Brasserie Astoria

Grilled Iberico Pork, Sauce Vin Jaune, Artichoke Puree,
Green Peas, Roasted Mushrooms, Hazelnuts

OR

Lobster Bar & Grill

Lobster Fricassee, Broad Beans, Carrots, Courgettes,
Fennel, New Potatoes, Radishes, Sugar Snap Peas, Spring Onions,
Basil, Tarragon & Chives in Bisque Sauce

Château Marquis de Terme, 4ème Cru Classé, Margaux,
France 2014-Magnum

Lobster Bar & Grill

Strawberry Eton Mess

Meringue, Fresh Strawberries, Strawberry Jelly, Strawberry Jus,
Crème Chantilly, Basil Sorbet, Elderflower Syrup

Alves de Sousa, Porto Vintage, Portugal 2015

\$1,200 + 10%

Wine Pairing with 5 glasses \$688+10%
(100 ml per glass)



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#TATLERBEST #TATLERTAKEOVERSERIES