

DINER AMICAL – SHANGHAI 1920'S

AT PAMPAS SKY DINING  
ON 1ST DECEMBER 2017

*MENU*

*Pre-Dinner Canapes*

**Braised Beef Baos**

**Prawns wrapped with noodles**

**Mushroom tarts**

*Miguel Torres Hemisferio Cabernet Sauvignon Rose Reserva*

---

*Appetisers*

**Prosperity Salmon Tower**

Salmon Sashimi with plum dressing and wasabi sour cream and wonton skin

*Torresella Pinot Grigio, Veneto*

*Second Course*

**The Bund Seabass Parcel**

Served with Sliced Ginger, Capsicum, Mushroom and Chinese Wine and Fish Sauce Vinaigrette

*Oyster Bay Sauvignon Blanc, Marlborough*

---

*The Shanghai Sorbet*

---

*Third Course*

**Shanghai Inspired Roast Beef Tenderloin**

Roast Black Angus Beef Tenderloin Served with Mashed Potatoes, Baby Pak Choi  
and topped with Chinese Five Spiced Butter

**or**

**Roasted Duck Breast**

with Beet root salad and honey orange sauce

*Luigi Bosca Malbec, Cosecha*

---

*Dessert*

Ginger Spiced Crème Brulee with berry compote

**Coffee or Tea with Mini Macaroons**