

**CHAINE DES ROTISSEURS - BAILLIAGE DE MELAKA**

**INFORMAL DINNER MENU**

**12<sup>TH</sup> AUGUST 2022**

**CANAPES**

**AMES Special 3-Variations**

*Sanfeletto Conegliano-valdobbiadene PROSECCO SUPERIORE DOGG EXTRA (Italy)*

**AMUSE BOUCHE**

**Fish Bolognese with Aloe Vera**

*JM Cazes Domaine L'Ostal Rose Pay d'Oc IGP 2020 (France)*

**STARTER**

**Fish Bouillabaise**

*JM Cazes L'Ostal Rose Pay d'Oc IGP 2020 (France)*

**INTERLUDE 'CHILL'**

**Sorbet**

**HARMONY**

**Pandan Ring Baked Black Cod Fish and Sea Prawns, Asparagus & Funnel Rissotto**

*Villa Maria Private Bin Marlborough Sauvignon Blanc (New Zealand)*

**OR**

**Slow Braised OP Beef with Beetroot Timbale, Saffron & Pumpkin Puree, Arabiatta  
Sand with Honeydew Au Jus**

*Clos Henri Petit Clos Pinot Nior (New Zealand)*

**SWEET LIPS**

**Merlot Poached Pear in a Cinnamon & Citrus Soup**

**PETIT FOURS**

**Coffee/Tea**