



SHIKAR
SINGAPORE

A Taste of France: 5-Course Wine Dinner

Wednesday, 23 October 2024 | 7pm
\$148++ Per Person

WELCOME DRINK

Ployez Jacquemart Extra Quality Brut Champagne N.V

STARTERS

Lump Blue Swimmer Crab Cakes | Lemongrass-Chives-Chilli | Tobiko Caviar
or
Asparagus Tips | Purple Sweet Potatoes | Thymol | Chilli-Tamarind-Jaggery

...

Domaine Christian Moreau Chablis 2022

Curried Confit Barbary Duck | Mace-Rose-Saffron

or

Monkey Head Mushrooms | Truffle | Fennel-Nigella | Taco Kuchette

...

Domaine Anita Moulin-à-Vent La Rochelle 2022

MAINS

(Kindly choose one)

Grilled Lobster Tail | Tiger Prawns | Coastal Coconut Kari

Pan-Roasted | Lamb Shoulder | Masala

Tandoori Spatchcock | Applewood Smoked Tomatoes-Red Pepper Sauce | Fenugreek

Roasted Wax Gourd | Ricotta | Butternut Squash-Orange-Vine Tomato Sauce | Pinenuts

...

Patrick Leseec Chateauneuf du Pape Cuvee Bargeton 2018

SIDES

(Kindly choose two)

Palm Hearts | Smashed Leafy Greens | Chilli-Garlic-Ginger

Chilli Purple Aubergine

Shikari Daal

Saffron Basmati

Naan | Garlic | Butter

SWEETS

Couverture Chocolate Jamun | Toasted Pecans

Wine Drunken Berry Doi | Hazelnut Croute