



BANFI WINE DINNER

*Six-course journey through the soul of Tuscany
featuring A5 Wagyu & King Crab*

20 JUN • 7PM
PRIVATE DINING ROOM

\$288⁺⁺

COURSE 1



SEAFOOD CEVICHE

*prawn, scallop, sea grape, hanaho
NV Banfi Brut*

COURSE 2



KING CRAB SUMIYAKI

*soy vinaigrette, sudachi
2023 Banfi Fontanelle Toscana IGT*

COURSE 3



LAMB CHOP

*brussels sprout, cilantro, mint
2021 Banfi Poggio Alle Mura, Rosso di Montalcino DOC*

COURSE 4



A5 WAGYU RIBEYE

*turnip, lotus root chips, wasabi, salt, ponzu
2020 Banfi Brunello di Montalcino DOCG*

COURSE 5



CRISPY HAND ROLL SUSHI

*uni, wagyu, caviar, amaebi, seaweed, sushi rice
2019 Banfi Florus Moscadello di Montalcino DOC*

COURSE 6

JAPANESE CHEESE CAKE

strawberry sorbet

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.