



Sol &  
Ora

# WINE&DINE

WITH AMPHORA

4 Course Dinner with Wine Pairings  
\$88++ per pax

## **BRIOCHE PARKER LOAF (V)**

French Butter | Black Olive Tapenade

Paired with Amuse Rosé Muses Estate  
Sauvignon Blanc & Mouchtaro Blend

## **LIGHTLY CURED HOKKAIDO SCALLOPS & TUNA TARTARE**

Zesty Crème Fraîche | Green Herb Oil  
Black Sesame Oil | Rice Puffs | Salmon Roe

Paired with Clio White Dry Wine  
50% Assyrtiko, 25% Savvatiano, 25% Roditis  
91% James Sackling Rating

## **AGED ACQUERELLO RISOTTO**

Foie Gras | Chestnuts | Balsamic Reduction  
Pinot Noir | Fresh Seasonal Truffles

Paired with Fokiano Blanc de Noir  
White Wine from Ikaria, The Longevity Greek  
Island

## **ARGENTINIAN BEEF TENDERLOIN "COTOLETTA"**

Capsicum, Red Onion & Orange Salad | Mint  
Chimichurri | Romesco Aioli

Paired with Vintage 2017 Red Wine by Poultsidis

## **RASPBERRY & LEMON TART**

Dehydrated Mint Powder | Charcoal Crumble  
Passionfruit Gel

Paired with Selene Orange Wine by Poultsidis