



Champagne Philippe Gonet Dinner

An Exclusive Wine & Dine Evening

Wednesday, 16 October 2024

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CIS \$ 170 per person (inclusive of grats)

CHAMPAGNE RECEPTION

From 6:30pm

Conch Ceviche, 'coco bluff' coconut, spicy mango aguachile

House Cured Yellowfin Tuna Ham, pumpkin seed pesto, focaccia

Baked Spicy Eggplant Panzerotti, pecorino, celery & garden herb relish

Philippe Gonet Brut Reserve

Roasted Red Wild Shrimp

arugula, house made 'nduja emulsion, pickled cucumber, lemon oil

Philippe Gonet Signature Brut Blanc de Blancs

Grilled Brasserie Catch I Yellowfin Tuna

purslane, charred okra, seasoning pepper, eggplant XO, crispy boniato

Philippe Gonet "TER" Extra-Brut Blanc de Blancs

Apple Cider Braised Pork Belly

roasted pumpkin puree, garden greens, granny smith apple-date jus

Philippe Gonet "3210" Extra Brut Blanc de Blancs

Farmer Willy's Guava Pavlova

'chateau chooks' meringue, 'coco bluff' coconut cream, black mint, coconut chip

Philippe Gonet Rosé Brut