

# Fantini Wine Dinner

THURSDAY, 18 SEPTEMBER 2025 | 6PM TO 10.30PM  
FIVE COURSES WITH WINE PAIRING: \$158++ PER PERSON

*Accor Plus members enjoy 15% off the menu price,  
subject to terms and conditions*

## *Antipasti*

### **LOBSTER CARPACCIO**

Passion Fruit, Cipolla Rossa di Tropea Salad  
*Fantini Edizione Bianco 2024 Abruzzo*

### **CROSTINI DUCK RILLETTE**

Focaccia, Black Pepper, Marinated Dried Fruit  
*Fantini Montepulciano d'Abruzzo DOC 2023 Abruzzo*

## *Primo*

### **PAPPARDELLE**

Sweet Onion Ragout, Gorgonzola and Sage Butter  
*Tenute Rossetti Linda Bolgheri DOC 2021 Tuscany*

## *Secondo*

### **CLASSIC OSSO BUCO**

Bordelaise, Artichoke, Baby Carrot, Celery  
*Vigneti del Salento Leggenda Vigne Vecchie Primitivo di Manduria DOC 2021 Puglia*

## *Il Formaggio*

### **PECORINO CRÈME BRÛLÉE**

Parmesan, Caramelised Walnut  
*Fantini Edizione Cinque Autoctoni 2021 Abruzzo*

*Price is subject to 10% service charge and prevailing government tax.  
Menu is subject to change without prior notice.*

# Wine Tasting Notes



## Fantini Edizione Bianco 2024 Abruzzo

### COLOUR

White

### NOSE

Exotic and captivating fruity notes of mango, papaya, lime and red grapefruit combined with scents of herbs such as lemongrass, lemon balm, mint and green tea

### PALATE

Herbaceous and rich with tropical fruit

## Fantini Montepulciano d'Abruzzo DOC 2023 Abruzzo

### COLOUR

Ruby red with garnet highlights

### NOSE

Red fruit, marasca and plum with hints of vanilla

### PALATE

Full bodied, well balanced, slightly tannic and long-lasting



## Tenute Rossetti Linda Bolgheri DOC 2021 Tuscany

### COLOUR

Intense ruby red

### NOSE

Elegant with red berry aroma and delicate hints of vanilla

### PALATE

Great body with good tannins with a long and persistent finish

## Vigneti del Salento Leggenda Vigne Vecchie Primitivo di Manduria DOC 2021 Puglia

### COLOUR

Ruby red with purple at the edge

### NOSE

Intense bouquet with hints of cherries and blackberries, soaked in mint tobacco

### PALATE

Spicy but sweet, finishing with notes of cocoa and coffee



## Fantini Edizione Cinque Autoctoni 2021 Abruzzo

### COLOUR

Deep red with garnet tones

### NOSE

Cherries, prunes, ripe blackcurrant, tobacco and a final toasted note with spicy notes of vanilla and chocolate

### PALATE

Warm and robust, with chocolate mocha flavours tightly knit with the dark, plummy fruit