Louis Jadot Wine Dinner

THURSDAY, 31 JULY 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

CANTALOUPE CARPACCIO

Pistachio, Crispy Ham, Japanese Scallops Louis Jadot Pernand-Vergelesses "Les Combottes"

BUFFALO BURRATA

Champagne Vinegar caramelised with Honey and Black Pepper, Lime Leaves, Lemongrass Salad Louis Jadot Chablis 1er Cru Fourchaume

Primo

CAMPANELLE PASTA

Duck Leg Ragout, Dark Berries Confit, Cacao Glaze Louis Jadot Beaune 1er Cru Rouge

Secondo

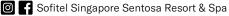
NEW ZEALAND LAMB LOIN Baked Pastry of Ricotta, Braised Fennel in Orange Louis Jadot Pernand-Vergelesses 1er Cru Clos de la Croix de Pierre

Dolce

BAKED APPLE ROLL Vanilla Puff Pastry, Caramelised Almonds, Maple Syrup Sauce Louis Jadot Marc de Bourgogne "A la Mascotte"

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







Wine Tasting Notes



Louis Jadot Pernand-Vergelesses "Les Combottes"

COLOUR White NOSE White flowers, ripe citrus fruits, fresh pastry and melon PALATE Medium to full-bodied, ample and open-knit, with juicy acids and a pure finish

Louis Jadot Chablis 1er Cru Fourchaume

COLOUR Light in colour with a silvery rim NOSE Floral with notes of honeysuckle and lime leaf PALATE Taut with a balance of opulent ripeness and lively acidity





Louis Jadot Beaune 1er Cru Rouge

COLOUR Deep, vibrant ruby red NOSE Fruity berry aromas with hints of spice PALATE Well-defined and full-bodied with ir

Well-defined and full-bodied with intense notes of dark berry and plum; slightly assertive tannins, but is backed by lush red, citrus-tinged fruit to result in a satisfying saline aftertaste

Louis Jadot Pernand-Vergelesses 1er Cru Clos de la Croix de Pierre

COLOUR Deep ruby NOSE Black raspberries, bergamot and potpourri

PALATE

Medium to full-bodied, supple and satiny, with a charmingly textural attack, tangy acids and a precise, mineral finish



Louis Jadot Marc de Bourgogne "A la Mascotte"

COLOUR Brandy honey and nut colour NOSE

Beautiful, well-balanced, deep taste of brandy is filled with soft shades of fruit with white flesh, vanilla and woody nuances and elegant tannins **PALATE**

A perfect digestif, harmoniously combined with apple tart or Eduass cheese



