

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 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 Edam cheese