



**FOUR HANDS DEGUSTATION
EXPERIENCE THE UNKNOWN
24 SEPTEMBER 2020**

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**WILD CAUGHT SALMON,
RAZOR CLAMS VONGOLE, SEA BEAN SALAD,
SAFFRON PANNA COTTA , SHOYU SAUCE**
MV NYETIMBER ROSÉ, WEST SUSSEX, ENGLAND

GRILLED FOIE GRAS, CARAMELIZED APPLE AND TRUFFLE SAUCE
2008 DISZNÓKŐ, TOKAJI ASZÚ, 5 PUTTONYOS, HUNGARY

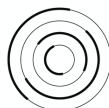
CHILLED GUINEA FOWL CONSOMME, PURPLE CABBAGE AND GALATINE
2018 CRIOS BY SUSANNA BALBO, TORRONTES, ARGENTINA

**HOKKAIDO SCALLOP BEIGNET ON LEEK,
FENNEL FONDUE WITH BANJUL RED WINE SAUCE**
1985 DOMAINE ROLET, POULSARD VIELLES VIGNES, JURA, FRANCE

**SOUS VIDE CROSS BRED WAGYU ANGUS FILLET
VEGETABLE CHARTREUSE, VANILLA CARROTS WITH BORDELAISE SAUCE**
2016 RIDGE VINEYARDS, GEYSERVILLE, ZINFANDEL BLEND,
ALEXANDER VALLEY, CALIFORNIA, USA

**ORIGIN LAGER MINT GELEE
SABLE PASSIONFRUIT CARAMEL, CHOCOLATE BAR SHORTBREAD,
HAZELNUT YUZU CHOUX**
SWEET JOURNEY - A DISCOVERY FLIGHT OF DESSERT WINES

\$158++ PER PERSON
\$98++ FOOD ONLY



ORIGIN
Grill · Bar 源点

