

# A SENSORY EXPERIENCE

PAUL LIMACHER & CHEONG LIEW

## Amuse bouche

*NV Cloudy Bay 'Pelorus' Brut, Marlborough NZ*

Charcoal crisp bread w/ house made goat's butter

## Four dances of the sea

*2017 Te Whare Ra 'Toru' Gewürztraminer, Riesling, Pinot Gris,  
Marlborough NZ*

Roasted red snapper, leek fondue, shaved calamari,  
spring onion & celery jus

*2016 Weingut Bernhard Ott 'Am Berg' Grüner Veltliner, Wagram Austria*

Pink grapefruit, basil seed & champagne sorbet

Salt water duck, paua, duck liver & mushrooms

*2018 Avaniel Tempranillo Rosé, Ribeira del Duero Spain*

Jamon Iberico bellota & pork cheek, smoked mash, cured yolk, parmesan, garlic  
shoots, truffle mushroom jus

*2011 Domaine Thomson 'Surveyor Thomson' Pinot Noir, Central Otago NZ*

Creamy dark chocolate, Red Deer milk mousse, blood orange marmalade, orange  
soufflé sponge

*NV Lustau 'Oloroso Don Nuno', Jerez Spain*