



CHAMPAGNE
TAITTINGER

Reims

Champagne Dinner

Aqva Restaurant – @ \$110 ++/Per person
December 8th at 19:30

Amuse

Peach Crumble and Pistachio Pork Roulade

Beetroot Balsamic Reduction

NV Taittinger Brut Réserve

First Course

Salmon Tartare

Mixed Greens, Extra Virgin Olive Oil

NV Taittinger Brut Prestige Rosé

Second Course

Tapenade Crusted Grouper

Celeriac Purée and Rocket Leaves

Taittinger Prélude Grands Crus

Main Course

Pan Seared Lobster

Baby Vegetables and Passion Fruit Butter

Taittinger Comtes de Champagne Blanc de Blancs Brut

Dessert

Dried Fruits Brioche Perdue on Cinnamon Custard

Quenelle of Chocolate Mousse

Taittinger Nocturne Sec