

Caviar and Wine Pairing @ Greenwood Fish Market Bukit Timah

18th December 2019 | 7PM | \$128++

A special tasting session of 4 types of caviar by principle from Aristocrat Caviar.

Amur River | Imperia | Oscietra | Classic Oscietra | River Beluga

Aperitif: Ruggeri Argeo Prosecco Treviso Brut DOC NV

Grape Variety: 100% Glera

Fresh Blue Points Oysters, Clam Jelly with Aristocrat Imperial Oscietra

Species: *Acipenser Schrenckii*

Note: One of the only two species that can be called Oscietra. Firm in the mouth with a punchy first expression, a slightly bitter finish, that settles in a long-lasting taste on the palate. Large roes, medium to dark colour with emerald shades.

Cesari Essere Bianco delle Venezie IGT 2018

Grape Variety: 30% Tocai, 30% Trebbiano di Soave, 40% Pinot Bianco

Japanese Madai & Nama Hotate with Amur River

Species: *Schrenckii* x *Huso Dauricus*

Note: This caviar comes from an hybrid species of *Huso Dauricus* (female) and *Schrenckii* (male). Producing large roes that are medium to dark in colour and have a firm texture that rolls between the tongue and the palate.

Cesari Pinot Grigio Fiorile delle Venezie IGT 2018

Grape Variety: 100% Pinot Grigio

Somen Pecorino with Classic Oscietra

Species: *Acipenser Gueldenstaedtii*

Note: One of the only two species that can be called Oscietra. The firm roes have a earthy, nutty taste and long finish. Medium to large pearls that are light to medium-dark in colour with golden shades.

Cesari Mara Ripasso Valpolicella Superiore DOC 2016

Grape Variety: 75% Corvina Veronese, 20% Rondinella and 5% Molinara

Applewood Smoked Irish Duck Leg

On Parsnip Potato Puree

Cesari Jema Corvina Veronese IGT 2013

Grape Variety: 100% Corvina

Red Date & Earl Grey Panna Cotta with date Pearls



Address : 34/36 Greenwood Avenue, S(289236) | Phone number : 64674950

*Price subject to 10% service charge and 7% GST