

Penfolds®



CLOUDSTREET

Inspired by the flavours of Menton, get a glimpse into the culinary journey BEYOND THE FLAVOURS. Celebrate the Penfolds spirit and push boundaries with chef Mark Tai, as he treats your senses to an exclusive 7-course private dining experience.

BEYOND *the* FLAVOURS BY PENFOLDS

AMUSE-BOUCHE

14th Month Aged Comte, White Asparagus,
"Royal Belgium Caviar", Preserved Lemon

A5 Hokkaido Beef Tartare, Tororo Kombu

Blue Lobster, Macadamia, Chamomile Jelly

Confit Potato, Smoked Herring, Egg Yolk

Begarmot Meringue, Beetroot

Jeju Green Abalone, Onion Consommé,
"Majestic" Caviar

Penfolds X Thienot
Champagne Brut Rosé NV

WATERMELON GAZAPACHO,
PICKLED VEGETABLES,
JAMON

Penfolds Reserve Bin A
Chardonnay 2019

OYSTER,
FERMENTED PEAR JUICE
CHAMPAGNE VINEGAR

Penfolds Cellar Reserve
Chardonnay 2018

ROASTED QUAIL,
CHESTNUT,
MUSHROOM,
RED WINE SAUCE

Penfolds FWT 585 Cabernet
Merlot Petit Verdot 2019

BARBEQUED TURBOT,
CRAB FAT,
OSCIETRA CAVIAR

Penfolds Bin 389 Cabernet
Sauvignon Shiraz 2019

TOCHIGI A4 WAGYU,
BELL PEPPER,
FERMENTED SOY

Penfolds Grange Shiraz 2017

STRAWBERRY ICE CREAM,
BLACK OLIVE,
ROASTED WHITE
CHOCOLATE CRUMBLE

Penfolds Grandfather 20YO
Tawny Port

PETIT FOURS

Pomegranate & Cardamom

Coconut Caramel

Tamarind & Pink Peppercorn

Vegemite Tart

Coffee & Kithul Choux Puff

Ragi Financier, Hazelnut Chantilly

TASTING NOTES

