

Malvina House Hotel
Tasting Menu & Wine Pairing

Canapés

Salmon Tartare

Frogs Legs Tempura with Madras

Chicken Liver & Upland Goose Parfait

Deep Fried Sushi with Wasabi & Soy

Champagne

Crocodile gyoza

with Vietnamese dipping sauce

Viña Sol Torres 2002

Foie Gras & wild mushroom cappuccino

port syrup, bacon foam & brioche soldiers

Rosemount Sauvignon

Blanc 2007

Rabbit croquette

salad of endive, asparagus, guacamole, pickled radish & pomegranate caviar

Teriyaki glazed squid

Thai vegetables, green curry nage, and squid tempura

Chablis Saint Martin

2007

Plaice Fillets

king scallop & chorizo casselait, artichoke, kohlrabi, sauce barigouille

Gorgonzola tartlet

tomato confit, roast garlic olive oil

Marques De Riscal,

Rioja 2006

12 hour cooked belly of pork

black pudding, ham hock Rillettes, pea puree, apple compote

Herb crusted highlands venison

root vegetables and their puree, spiced red cabbage & bitter chocolate jus

Roast prime aged beef

"Robuchon Style" pomme puree, baby onion confit & pan jus

Cotes Du Rhône,

Laurus 2007

Lime & ginger brulee

Vintage Port

Mille Feuille of Whipped Brie, Port Wine Reduction

Tasting of apples

calvados soufflé, tarte aux pommes, cider espuma & cinnamon ice cream

Coffee & Doughnuts

Concha y Toro

Late Harvest

2006



Head Chef

Mathew Clarke

