



# ITSARA

## Riesling & Thai Long Table Dinner

28th November | 6.30pm

### ON ARRIVAL อาหารต้อนรับ

freshly shucked coffin bay oysters

JOSEF CHROMY 'PEPIK' SEKT NV - Tasmania

### ENTRÉE มีอเล็กๆ

wing bean salad, king prawns, coconut, lemongrass, lime & quali egg  
cloud of barramundi with green mango salad & cashew nut  
crispy prawn with betel leaf, tamarind & thai spice

2019 DUKE'S VINEYARD MAGPIE HILL RIESLING - Porongurup, WA

2013 JIM BARRY 'THE FLORITA' CELLAR RELEASE - Clare Valley, SA

### MAIN อาหารหลัก

barramundi, fresh herb puree, red chilli, kaffir lime, candied duck egg yolk  
marinated duck breast, holy Thai basil, snake bean

2017 WEINGUT SPREITZER 'BUNTSCHIEFER' TROCKEN - Rheingau, Germany

2015 FAMILLE HUGEL 'CLASSIC' RIESLING - Alsace, France

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local jumbo prawns, caramelised chilli, garlic, kaffir lime, sweet basil  
char-grilled scotch fillet in a velvet creamy curry, cherry tomato, potato

2017 WEINGUT HEES RIELSING KABINETT - Nahe, Germany

2016 FELTON RD 'BANNOCKBURN' RIESLING - Central Otago, New Zealand

### DESSERT ของหวาน

ginger and kaffir lime infused crème brûlée

2017 JOSEF CHROMY BOTRYTIS RIESLING - Tasmania