



Soul Growers Wine Dinner Menu

Amuse Bouche

Hamachi Crudo

Yuzu, Beetroot, Grapefruit
Single Vineyard Eden Valley Riesling 2016

Agnolotti 'Piedmontese'

Rabbit, Sage, Shallot
Pinot Noir 2017

Liberty Farm Duck Breast

Cherry Compote, Fennel, Huckleberry
Spiced Red Wine Reduction
Equilibrium GSM 2016

Colorado Lamb Duo

Braised Lamb Shank, Smoked Loin, Gremolata
Duo of Slow Grown Shiraz 2006 / Slow Grown 2009

Cheese and Chocolate

Provident Shiraz 2012

S\$ 215++ per person