



Join us for an exquisite wine dinner featuring a selection of exceptional wines from the renowned Antinori family, whose winemaking tradition spans 26 generations since 1385.

This exclusive wine dinner offers a rare opportunity to journey through the world of Antinori, showcasing the remarkable diversity and excellence of their estates across the globe.

From the rolling hills of Tuscany to the sun-kissed vineyards of Napa Valley, the volcanic soils of Hungary, and the breathtaking terroirs of Chile, each wine tells a story of place, passion, and heritage.

Guests will enjoy a curated selection of wines that reflect the Antinori family's commitment to quality and innovation across continents, making this an unforgettable celebration of international winemaking excellence.

Thursday, July 24, 2025
7:00¹ P.M.

Menu by: Chef Vincent Yong

WINE DINNER



CURED HAMACHI

Gin & Beetroot Cured Hamachi, Lemon Gel
Seaweed Tapioca Cracker

2018 Tűzkő Estate, Hárslevelű, Szekszárd, Hungary



MARINATED HOKKAIDO SCALLOP

Pickled Daikon, Caviar, Grapefruit
Radish & Citrus Dressingi

2021 Antinori Napa Valley, Block A26 Chardonnay, USA



ROASTED LAMB RACK

House Made Chickpea Fries
Chimichurri Sauce & Lamb Jus

2018 Haras de Pirque, 'Albis', Maipo Valley, Chile



VEAL BLANQUETTE

Carrot, Celery, Mushroom
Pearl Onion & Black Truffle

2018 Antinori, 'Pian delle Vigne', Brunello di Montalcino
Tuscany, Italy



EXOTIC MANGO

Opalys Vanilla Mousse, Thai Mango Cubes
Mango Sorbet, Thai Basil Sauce

2018 Antinori, Muffato della Sala, Umbria, Italy