

T A T T U

x

MASI



90.00 PER PERSON

Including wine pairings.

Selection of canapés

WILD MUSHROOM SPRING ROLLS

RED BELLY PORK

TUNA SASHIMI BLOSSOM

Canevel Prosecco di Valdobbiadene, Extra Dry

Wave One

THAI STYLE MONKFISH

SPECIAL FRIED POTATO

Rosa dei Masi

Wave Two

CHINESE BARBEQUE CHICKEN

BEANSPROUT NOODLES

Colbaraca Soave Classico

Wave Three

CARAMEL SOY AGED BEEF FILLET 7OZ

JAPANESE BLACK WAGYU

JASMINE STEAMED RICE

Brolo Campofiorin Oro

X

Riserva di Costasera Amarone della Valpolicella

Dessert

ASIAN PEAR STICKY TOFFEE PUDDING

Angellorum Recioto della Valpolicella

On this occasion we regret to let you know that we are unable to cater for any allergy or dietary requirements. Due to the small size of the event, the team have created a bespoke menu where each wine has been specially chosen to be paired with that dish. For this reason we cannot adapt any dishes, as this would alter the flavour profiles and mismatch the wine pairing.