

WHISK

Bon Vivant

19 Mar – 13 Jul

| Every Wednesday Only |

6:30pm – 10:30pm

Indulge in an artfully presented degustation menu by Chef Sheldon Fonseca inspired with original recipes from a book **"Bon Vivant, Picasso"** dedicated to the great painter's culinary life! Taste artisan classics from south of France and modern dishes infused with vibrant Basque flavors, paired with a bottle of red wine!



Bon Vivant

LE PAIN

Truffle Brioche & Home Made Butter

PINCHOS GDA

Parmesan Esplette Pepper Sable
Ratatouille, Goat Cheese

LE SALMON AD

'Alice Toklas' Striped Salmon
Kin Organic Egg Mimosa & Tomato Duglere

CALAMARS GRILLÉS ADG

Firefly Squid, Seaweed Puntalette

LE PIGEONNE AU DE RACAN AD

Roasted Pigeon, Peas, Bacon
Spiced Pigeon Sauce

LE DESSERT GNDV

'Still Life'
Hazelnut Cake, Chocolate Mousse,
Orange Cremeux, Vanilla Custard

PETIT FOUR

Raspberry Marshmallow Roll

SELECTION OF WINE

Manuel Manzaneque Lorena 2007, Spain

Chateau Crabitey Rouge 2019, France

Manuel Manzaneque Finca Elez Crianza 2006, Spain (+\$100)

Domaine de Villemajou, Corbieres Boutenac 2021, France 750ml/bot (+\$100)

Luis Canas Reserva Rioja DOC 2017, Spain (+\$150)

Louis Jadot, Bourgogne Pinot Noir 2022, France (+\$150)

Château Coutet Saint Emilion Grand Cru 2020, France (+\$200)

\$1,188 FOR 2 GUESTS

4-course with a bottle of selected wine included

Advance booking is required. Prices are subject to 10% service charge. Mira Plus Members Enjoy NET Price.
This offer cannot be used in conjunction with any dining vouchers or other discount offers.

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