



'ROUND THE FLAME WITH MACALLAN

14 & 15 JUNE 2024 | \$168** per pax

\$148** per pax (4 pax and above)

STARTERS

Flatbread | abura miso butter

Fried Duck Neck | house spice, mint nam pla

Paired with Macallan 12 years

Aroma | Fudge with candied orange and lemon, alongside vanilla and sweet oak

Palate | Milk chocolate raisins and creamy toffee, balanced with orange peel and gentle spice

Finish | Medium with sweet oak

MAINS

Choice of 1 Main

Iberico Pork Chop | kampot pepper bbq glaze, charred seasonal vegetable

Poussin Chicken | gai yang glaze, green chili relish

Tochigi A5 Wagyu Steak (200g) | miso tare, arima sansho pepper, crispy garlic chips

Paired with Macallan 15 years

Aroma | Dried fruits and butterscotch with baked apples, balanced with notes of chocolate and smooth oak

Palate | Sweet raisin and sultana builds with cinnamon and nutmeg, alongside creamy vanilla

Finish | Medium with lingering oak and spice

Paired with Macallan 18 years

Aroma | Dried fruits and toffee with rich candied citrus peel, ginger with hints of nutmeg

Palate | Rich raisin, sultana and dried apricot with notes of treacle toffee, vanilla and ginger balanced with toasted wood spice and baked apple

Finish | Lingering warm oak and citrus

DESSERT

Bundt Cake | smoked vanilla ice cream, kumquat

Paired with Macallan Classic Cut

Aroma | Elegant fragrance of pears and elderflower with light almond notes and rich vanilla pod

Palate | Sweet and creamy vanilla, juicy pears and lemon peel with delicate oak

Finish | Medium with sweet oak and almond biscotti

THE
MACALLAN