

## TASTE OF ARGENTINA

\$800 per person

Since Argentina is a long way from our shores, and we cannot always predict when new wines arrive, some vintages may vary from those advertised on this menu

### STARTER

#### SEA BASS CEVICHE

Grapefruit, grilled corn, jalapeños and wasabi

*La Puerta Estate Grown & Bottled La Terrontés 2014*  
1000–1400m La Rioja

### MAINS

Beef – 100g of each cut, served with accompanying vegetables

#### LOMO - FILET 100g

Lean and tender with a delicate flavour

*'Selección G' Zuccardi Bonarda 2013*  
680m Santa Rosa, Mendoz

#### ANCHO - RIB EYE 100g

Delicately marbled throughout for superb, full bodied flavour

*Benegas Dos Alturas Malbec 2015*  
860–1400m Maipú/ Gualtallary, Mendoza

#### CHORIZO - SIRLOIN 100g

Tender yet succulent with its strip of juicy crackling

*Achaval-Ferrer Malbec 2014*  
980–1400m Uco Valley/  
Luján de Cuyo, Mendoza

### DESSERT

#### CHEESE BOARD

3-cheese with apple and malbec chutney

*Bodega Luigi Bosca Riesling 2015*  
1067m Las Compuertas,  
Lujan de Cuyo, Mendoza

*'Selección G' Luigi Bosca Viogner 2014*  
800m Barrancas, Maipú, Mendoza

*Zuccardi 'Malamado'*  
*Malbec (Port-style)*  
800m Maipú, Mendoza

Plus 10% service charge

Some dishes contain nuts