1000 chefs, 1000 menus, sur 5 continents

le 21 mars

The Royal SENCHI

Dinner Menu

18th to 21st of March

Duck
cured with red wine pear purée

Wine Suggestion – Champagne Benoit Lahaye Rose de Maceration
Glass GH¢125.00 Bottle GH¢470.00

Tomato
pressed vine tomatoes with basil, chilled roasted prawn

Wine Suggestion – Vin de Provence Aix Rose 2013
Glass GH¢30.00 Bottle GH¢120.00

Pithivier
braised snails with smoked bacon, baby onions and puff pastry

Wine Suggestion – Marc Bredif Vouvray Classic 2014
Glass GH¢75.00 Bottle GH¢280.00

Beef
poached fillet with a bouillon of oxtail "Tea" young spinach

Wine Suggestion – Chateau Puy-Razac Saint – Emilion Grand Cru 2012
Glass GH¢75.00 Bottle GH¢275.00

Cheese
selection with spiced pear compote, walnut nut and raisin bread

Wine Suggestion – Champagne Louis Roederer Demi –Sec
Glass GH¢125.00 Bottle GH¢500.00

Chocolate
custard with passion fruit tuile

Wine Suggestion – Sauternes Appellation Controlee 2010
Glass GH¢70.00 Bottle GH¢260.00

Tea or Coffee

Dinner GH¢ 240
Wine Pairing GH¢ 500