



KRISFLYER EXPERIENCES

IN PARTNERSHIP WITH MASTERCARD

Set Menu

with optional wine pairing

BY HEIKO NIEDER

* Please note that redemption does not include wine pairing.
Wine pairing is an additional \$145++ and payment must be made with Mastercard on the day of dining.



Lobster with melon, fennel, tarragon, coriander and green curry
Johannisberg Mont Fleuri 2019



Char with rape and camomile
Jean Max Roger 2018



Tomato with «chili con carne»,
coriander and coffee (Nespresso Peru Organic)
Demascene Vineyards, Cabernet Sauvignon 2018



Wagyu-cheeks with green asparagus, herbs and BBQ-sauce

OR

Hake with green asparagus, herbs and BBQ-sauce
Achaval Ferrer Malbec Mendoza 2019



White chocolate with cherries, green olives
and «Herbes de Provence»
Visciolata del Cardinale 2019



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Vegetarian Menu

with optional wine pairing

BY HEIKO NIEDER

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Watermelon with seaweed, tamarillo, ponzu and sage
Johannisberg Mont Fleuri 2019



THE vegetable stock
Jean Max Roger 2018



**Tomato with «chili con carne»,
coriander and coffee (Nespresso Peru Organic)**
Demascene Vineyards, Cabernet Sauvignon 2018



Beetroot with green asparagus, herbs and BBQ-sauce
Achaval Ferrer Malbec Mendoza 2019



**White chocolate with cherries, green olives
and «Herbes de Provence»**
Visciolata del Cardinale 2019