

KING S^T
TOWNHOUSE

Grand Italian *Road Trip*

Experience the magic of Italian viticulture as we present a curated selection of five exquisite wines.

From the iconic reds of Tuscany, such as Chianti and Brunello di Montalcino, to the elegant whites of the Dolomites, such as Pinot Grigio and Riesling, each sip will transport you to the sun-kissed vineyards and rolling hills of Italy.

In partnership with...

CLUB VINO

Gougères

*Taleggio / Apricot & cherry salsa /
Salted peanut brittle*

Italian cheese-stuffed savoury profiteroles featuring rich Taleggio cheese, balanced with apricot and cherry salsa, with a salted peanut brittle.

Paired with

Francoacorta Brut Cuvée Prestige,
Ca' Del Bosco, Lombardy, Italy

Crafted by the renowned Ca' Del Bosco estate in Lombardy, the Franciacorta Brut Cuvée Prestige marries fine bubbles with an impeccable blend of orchard fruits and subtle toasty nuances.

A testament to Ca' Del Bosco's dedication to quality, this sparkling gem captures the essence of Italian sparkling winemaking mastery.

Butter Poached Lobster

Consommé / Tomato tartare / Tuile

Butter-poached lobster tail accompanied by a full-bodied tomato tartare and delicate squid ink tuile adding a top-note of saltiness.

Paired with

Porer Pinot Grigio 2021,
Alois Lageder, Alto Adige, Italy

The Alois Lageder estate in Alto Adige, presents this Porer Pinot Grigio 2021 as reflection of the region's purity and innovation.

With a crisp minerality and layers of succulent pear and zesty citrus, this wine showcases the sustainable viticulture and respect for terroir that define Alois Lageder.

All dishes may contain nuts | Please ask for all allergen information | Vegetarian option can be made vegan on request. (N) Contains Nuts (NGI) Non-Gluten Ingredient | 100% of guests to be catered for at all times | Please note all menus are subject to change | All options must be pre-ordered and quantified per choice | Any menu adjustments are subject to the hotel's confirmation and may imply additional charges
10% discretionary service charge applies.

Vitello Tonnato (NGI)

Rose veal / Seared tuna / Tonnato dressing

A creative twist on the classic Italian dish, featuring English rose veal carpaccio and seared tuna carpaccio, enhanced by a tangy and creamy tonnato dressing & lemon zest.

Paired with

Riesling Vigna Castel Ringberg 2021,
Elena Walch, Alto Adige, Italy

The Elena Walch Estate, a pioneering force in Alto Adige, produces the Riesling Vigna Castel Ringberg from a single vineyard.

A fragrant journey of floral elegance and vibrant lime, this wine exemplifies Elena Walch's commitment to quality and sustainability, showcasing the family's deep connection to the land.

Dairy Cow (NGI)

Violet artichoke / Allium / Smoked butter

Indulge in the unique richness of dairy cow meat, aged for 7 years, with intense marbling similar to Wagyu. Complemented by violet artichoke, allium, and smoked butter.

Paired with

Barbaresco Basarin 2016,
Punset, Piedmont, Italy

Punset, an esteemed producer in Piedmont, is known for the longevity of its wines.

With red fruit allure, delicate rose petal hints and refined tannins, this wine reflects the meticulous attention to detail and traditional winemaking values upheld by Punset for generations.

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Parmigiano Reggiano (NGI)

Explore the versatility of Parmesan cheese through five curated preparations—light and airy, crispy, oil-based, ice cream, and foam.

Paired with

Novaia Amarone Classico 2015,
Corte Vaona, Veneto, Italy

This Amarone is a voyage through time and terroir, where sun-soaked grapes weave an intricate tapestry.

Deep red with hints of spice, dried fruit, and a touch of oak, it's a symphony of elegance and tradition. With its opulent dried fruit layers and velvety cocoa notes, this Amarone reflects the soul of Valpolicella.

Sorbet

Strawberry & rose sorbet

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“Life Like Pistachio” (N)

*Pistachio mousse / Lemon & ricotta cake /
Fresh raspberries*

Mascarpone & pistachio praline mousse shaped and decorated like a real pistachio. Served with a lemon & ricotta cake & fresh raspberries to cut through the sweetness to balance the dish.

Paired with

Pellegrino Passito di Pantelleria 2021,
Sicily, Italy

Hailing from the sun-drenched island of Sicily in the Mediterranean, the Pellegrino Passito di Pantelleria 2021 is a luxurious delight. Crafted by the Pellegrino family, a symbol of Sicilian winemaking heritage, this wine embodies the Mediterranean’s sweet abundance with its sun-ripened raisin flavors and golden honey notes.

Petit Fours

Handmade petit fours to finish the experience

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