



Malliouhana

Konro Grill Experience

WINE PAIRING MENU

First

Yakitori Cauliflower

Herb Oil, Maldon Sea Salt, Carrot & Spinach Purée

Tansy, Fiano, Bowland Vineyard, Russian River, California, 2022

Second

Miso Grouper

Green Curry Velouté, Shitake, Edamame, Pea Shoots

Tansy, Rose of Aglianico, Heringer Vineyard, arks burg, California, 2022

Third

Grilled Ribeye Steak

Yukon Golden Potato, Wild Mushroom Foam, Onion Tempura,
Peppercorn Au Jus

Liberty School, Cabernet Sauvignon, Paso Robles, California, 2020

Fourth

Grilled Banana

Passionfruit, Dark Chocolate, Coconut, Granola

Roederer, Pinot Noir, "Blanc De Noir", Brut, Anderson Valley, California, NV

195++ PER PERSON

Menu items may vary based on seasonal availability.

Prices is in U.S. Dollars and subject to 13% GST and 17% service charge.