

# J BISTRO

45 SYED ALWI

## TOSCANA WINE PAIRING

**\$128++ / 1 pax**

*(Inclusive of 1 glass of wine per category)*

### Mezze Antipasti

*Selection of Cheese Platter - Smoked Applewood 24 months Aged Cheddar, Blue Danish Cheese 18 months Aged Comte Cheese, Tete de Moine & Provolone with Nuts & Dried Fruits, Vegetables Crudites Cherry Vine Tomato with Toasted Bread, Mixed Tuscany Olives and Boquerones*

**Paired with Nysa IGT Toscana Bianco;**

*45% Pinot Grigio, 45% Gewurztraminer & 10% Riesling. 13% Alcohol  
Tasting Notes: Crystalline Colour, Straw Yellow. Intense. Persistent Bouquet of Lush Flowers and Citrus Fruits. Remarkable Intensity and Aromatic Persistence. Rich in Ripe Flowers & Yellow Fruits.*



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### Speciale Fine De Bretagne 03 (Freshly Shucked Oysters)

*From Saint Brieu's Bay; Crispy, silky with Briny Flesh*

### Pumpkin Soup

*Pumpkin, Shallots, Cream, Basil Oil and Pine Nuts*

**Paired with Icaro Vino Nobile Di Montepulciano DOCG;**

*90% Sangiovese & 10% Colorino. 14.5% Alcohol. Vintage Year 2017.  
Colour: Ruby Red, tending to Garnet. Smell: Remarkable Rose Balance & Persistence.  
Palate: In The Mouth It Is Broad and Enveloping with A Balance and Fine Body.  
Cherry Marinated In Spirits, Prune, Espresso and Liquorice Alongside Velvety Tannins.*



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### Mix Grill Platter

*1 pcs each - Australian Lamb Merguez, Chicken Sausage, Grilled BBQ Chicken & 120gm New Zealand Grass Fed Rib Eye. Served with Seasonal Vegetables and Mashed Potatoes.*

**Paired with Vitaroccia Riserva Vino Nobile Di Montepulciano DOCG;**

*95% Sangiovese & 10% Cabernet Sauvignon. 14.5% Alcohol. Vintage Year 2016.  
Colour: Intense Ruby Colour, Almost Impenetrable with Slight Garnet Hues.  
Nose: Intense and Complex Bouquet, Characterized with Red Berry Fruits, Sweet Violet and Exotic Spices. Palate: Smooth & Elegance with Tannins Makes It Suitable Even For Very Long Aging.*

