



Penfolds

ESTD 1834
THE
PENFOLDS COLLECTION

Wine Dinner Series

AMUSE BOUCHE
Personal Chef's Selection

PENFOLDS CHARDONNAY
"The spirit of exploration"

HERITAGE BEETROOT (D)
Spiced Pecan, Goat Cheese, Dill Oil, Horse Radish Cream

PENFOLDS CABERNET SAUVIGNON
"Appreciate the good old days"

SMOKED MACKEREL (S, SF)
White Asparagus, Green Apple, Caviar, Miso Sauce

PENFOLDS BIN 2 SHIRAZ MATARO
"Reward yourself"

DRY AGED BEEF AND LAMB (D, S)
Herb Jus, Black Garlic Aioli, Morels, Asparagus

PENFOLDS MAX SHIRAZ
"Turn an exit into an entrance"

LAMINGTON TRIO & COCONUT SORBET (N, D, G)
Vanilla, Chocolate, Raspberry

MILE SPASOV
Wine Sommelier

FERNANDO TAPIA
Chef de Cuisine

Share your moments with us on Instagram at @abudhabiedition and @oakroomabudhabi

ALL PRICES ARE IN UAE DIRHAMS AND INCLUSIVE ALL APPLICABLE SERVICE CHARGES AND TAXES
ALLERGY GUIDE: (D) DAIRY (E) EGG (GF) GLUTEN FREE (N) NUTS (SF) SHELLFISH (S) SOYBEANS (SS) SUSTAINABLY SOURCE
(LS) LOCALLY SOURCED (VE) VEGAN
PLEASE SPEAK TO A MEMBER OF A TEAM IF YOU HAVE ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS.