



DISCIPLES ESCOFFIER INTERNATIONAL ASIA PACIFIC PRESIDENTS TEAM BONDING CHALLENGE

MENU BY INDONESIA AND PHILIPPINES

A P P E T I S E R

*New Zealand King Salmon in two styles
Kinilaw – Ceviche and Torched Tataki Style with Acar Kuning-Indonesian
Pickled Vegetables, Aromatic Petit Cress.*

Bouchard Aine & Fils Chablis 2022
G de Guiraud 2019 en mangum

M A I N

*Oven Roasted New Zealand Lumina Lamb Rack
Adobo sauce, Gising Gising Vegetables & Kambing Bakar – Aromatic Spices,
Eggplant Sambal, Zucchini Kalio*

Chateau Lagrange 2015

D E S S E R T

*Exotic Fruits, Light Andros Coconut Milk Semifreddo
Fresh Mango-Ginger Compote, in a Cacao Ivory 60% Dark Chocolate Shell
Chocolate and Port Champorado*

Graham's 20 Year Old Tawny

