

# GRAND CRU CLASSE WINE DINNER

Pre-dinner drinks. Sparkling wine and pass  
around canapés against a backdrop of  
stunning views and cozy atmosphere  
at Cloud Nine Restaurant.

An exquisite 5-course wine  
pairing dinner accompanied by the highly  
acclaimed wines of Château Dauzac

Advance ticket purchase required  
2,200,000 VND nett/ guest  
18:30 - 21:00, 18 October 2019

CLOUD NINE RESTAURANT  
9th Floor, La Siesta Premium Hang Be  
27 Hang Be Street, Hanoi





## CHATEAU DAUZAC WINE DINER FRIDAY 18TH OF OCTOBER 2019

*Welcome drink with Canapé pass around  
Veuve Ambal Méthode Traditionnelle Blanc De Blancs, Chardonnay, Aligote*

### SPECIAL CHEF SALAD

*Grilled Australian beef with rocket leaves, cherry tomato and asparagus salad  
served with shaved Parmesan cheese and balsamic dressing*

SA LÁT BÒ ÚC NƯỚNG VỚI RAU TÊN LỬA VÀ PHO MAI BẢO

*Paired with*

*D de Dauzac du Chateau Dauzac*

2015

### PAN SEARED FOIE GRAS

*Pan seared foie gras with mushroom risotto, tomato confit  
and pan fried apple and balsamic reduction*

GAN NGỔNG ÁP CHÁO ĂN KÈM VỚI CƠM NẤM KIỂU Ý

*Paired with*

*Aurore De Dauzac, 2nd Label of Chateau Dauzac*

2015

### AUSTRALIAN RACK OF LAMB

*Grilled rack of lamb with pistachio crusted asparagus, garlic pumpkin purée.*

*Served with potato wedges and green pepper sauce*

SƯỜN CỪU NƯỚNG VỚI THẢO MỘC ĂN KÈM KHOAI TÂY BỎ LÒ SỐT TIÊU

*Paired with*

*Chateau Dauzac, 5eme Grand Cru Classe – Margaux*

2014

### AUSTRALIAN BEEF TENDERLOIN

*Grilled beef tenderloin with asparagus and pumpkin purée.*

*Served with potato mash and Paris mushroom sauce*

THẦN NỘI BÒ ÚC NƯỚNG ĂN KÈM VỚI KHOAI TÂY NGHIÊN VÀ SỐT NẤM

*Paired with*

*Chateau Dauzac, 5eme Grand Cru Classe – Margaux*

2011

### HOT CHOCOLATE CAKE

*Served with vanilla ice cream, mint, strawberry and crushed pistachios*

BÁNH SÔ CÔ LA NÓNG ĂN CÙNG KEM VANI