



Xavier Vignon - Vins de La Vallée du Rhône

Degustation Dinner 21st June 2017

Welcome Drink

Cotes du Rhone Rose 2015
Fruity & Spicy Nose

Starter 1

Pan-seared King Scallops with chili lime sauce
Grilled Octopus in Le Bistro Saigon's Signature sauce

Cotes du Rhone Blanc 2016

7 different grape varieties – Chardonnay, then roussanne, marsanne, vognier, grenache blanc, bourboulenc & vermentino, light & red fruits, intense white fruits, sweet flower

Starter 2

BBQ Pork Skewer

Cotes du Rhone Rouge 2015

Abundant aromas of strawberry & black cherry fruit Palate is spacious, silky, powerful and generous

Soup

Foie Gras Chicken Consommé broth

Cotes du Rhone Gigondas 2015

Aromatically powerful and complex with rich black olives and slight truffles notes
Robert Parker 92-94 pts

Main Course

Black Angus Ribeye with Bone Marrow served with Bell Pepper soy sauce

or

Pan-seared line caught silver Cod with garlic soy and coconut sauce

Chateauneuf du Pape 2010

Full, thick, unctuously textured and even flamboyant with an inky/purple colour along with a sweet
Nose of underbrush, garrigue, licorice, blackberries and black currants
Robert Parker 96 pts

Dessert

Lemongrass Pannacotta served with Caramel fish sauce ice-cream

Coffee or Tea

S\$94++ per person



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