



AN EVENING IN BEIJING

TAKE-OFF

Braised Yellow Corvina

Served with shredded chicken, spicy sauce, chilled bitter with green apple juice, chilled cherry tomato, preserved plum and mint sauce



Yellow Corvina Chaud-Froid

*Salmon caviar, chive oil, gem tomato
Suggested Pairing: Chinese Gin & Tonic
Chrysanthemum & cilantro infused gin, housemade bittermelon & Chinese five-spice tonic syrup, Quinine plum caviar*



Abalone & Black Truffle Hot & Sour Soup

Fresh abalone, fresh sliced winter black truffle



Baked Blue Abalone with Herbed Butter

*Served on a bed of local seaweed salad and served with yuzu vinaigrette
Suggested Pairing: Misconduct Chardonnay*

IN-FLIGHT

Kung Pao Lobster & Macadamia Nuts

Braised beef short ribs with caramelized onion sauce, button mushroom and garlic millet rice



Lobster & Wagyu Beef Cheek Surf & Turf

*Sous vide lobster tail in tarragon butter, malbec braised beef cheek, kelp risotto cake
Suggested Pairing: Sterling Vineyards Napa Valley Merlot*

LANDING

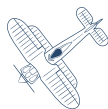
Creamy Almond Tea

Sweet almond tea, yellow pea dumpling



Tarte Aux Poires Normande

*Vanilla gelato, cream anglais, raspberry coulis
Suggested Pairing: Wynns Coonawara Estate Riesling*



PRESENTED BY



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