



The International Wine and Food Society Jakarta (Indonesia)

Sat, 10 Oct 2015

“One” on One Myth Buster Dinner at Miele

Organizers: Koon Pek Ng

Chef: Adhika Maxi

Canapés

Hokkaido Scallop | Clam | White Wine Broth

Course One

Rouget Foei Gras | Wild Fennel | Bakwa Glaze

Course Two

Hokkaido Sea Urchin | Angel Hair | Truffled Cream

Accompanied By:

CHAMPAGNE HENRI GIRAUD “François Hemart” Brut Grand Cru

CHAMPAGNE GEORGES LAVAL Cumières Premier Cru Brut Nature

2010 JEAN-PAUL DROIN Chablis Valmur Grand Cru

2009 FONTAINE-GAGNARD Chassagne-Montrachet 1er Cru Les Vergers

Course Three

“Char Xiu” Atlantic Seabass | Ume | Tsuyu Rice

Course Four

Sher Wagyu 8+ | Sauce Jakarta 1989 | Pomme Puree

Accompanied By:

2011 GEORGES NOËLLAT Nuits-Saint-Georges

2011 BERNARD DUGAT-PY Gevrey-Chambertin Vieilles Vignes

2010 SYLVAIN CATHIARD Vosne-Romanée

Course Five

Fried Camembert | Fresh Cheese | Longan Honey

Course Six

Amedei Cua Chocolate Torte

Coffee/Tea