



## DINNER MENU

BLUE SPOT PRAWN, TOASTED PRAWN ROE, SICHUAN PEPPERCORN

*Paired with Johnnie Walker Blue Label*

SCALLOP, CAVIAR, SEAWEED, SCALLION

*Paired with The Singleton of Glen Ord 18 Year Old (Highlands)*

DRY-AGED STAR SNAPPER, FERMENTED SOY BEAN

*Paired with The Singleton of Dufftown 21 Year Old (Speyside)*

WHISKY-AGED 6-YEAR-OLD RUBIA GALLEGA TENDERLOIN WITH

DRY-AGED LOCAL BEEF TAIL & TONGUE

*Paired with Port Dundas 24 Year Old 1996 (Lowlands)*

CHINESE "CHARCUTERIE" PAELLA

*Paired with Talisker 25 (Islands)*

BURNT MILK, CARAMEL, PEAT, SICHUAN PEPPERCORN

In collaboration with

# FIRESIDE

Menu created by: Christopher Ho, Self-taught chef (@ho\_la\_ho\_sik) & Miguel Gallo, Executive Chef of Fireside

#JohnnieWalkerHKMO #BlueLabel #BlueLabelBothy #Fireside #finewineexperience