



HENLEY
OENOPHILE EVENTS

SCALLION STAR TASTING MENU

COURSE 1

I

AMUSE-BOUCHE

*Served in a single Asian soup spoon holding soft pork cheek
with a crispy prawn chilli glaze with garlic and sugar,
with diced cooked spring onion wrapped in Cos leaf.*



COURSE 2

II

TAGLIATELLE POLLO AL POSITANO

*Fresh tagliatelle with succulent guanciale, vine-ripened tomatoes,
finished with aged Parmesan.*



COURSE 3

III

SATAY CHICKEN BITE

Satay-glazed chicken bite served with crisp pickled apple.



COURSE 4

IV

PAN-SEARED TILAPIA FILLET

*Served with layered potato pavé, rich lobster bisque,
finished with vibrant green onion oil.*



COURSE 5

V

BASQUE CHEESECAKE

Traditional Basque cheesecake served with rum-infused cream.
