



*Nissa
la Bella*

Saint Valentin

MENU

\$588 set dinner

\$948 with pairing

Gougere au comte

Cremant d'Alsace - Cattin N.V - \$90

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Bavaroise de Petits Pois

Green peas and lemongrass mousse

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Truite d'Atlantique "France"

Seared French trout, beetroot reduction
green beans

Saumur White, Domaine Guiberteau 2020 - \$120

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Tournedos Rossini

Beef Fillet, seared foie gras,
truffle bread, truffle jus

Dauphin d'Olivier, Pessac Leognan Red 2019 - \$140

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Assiette de fromage francais

Crozes Hermitage, Maison Lavau Red 2020 - \$120

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Pavlova

Pavlova w/ whipped cream,
red fruits, red coulis

Yves Cuilleron Roussillère 2018 (Sweet) - \$110

10% Service Charge