

ANGIES
OYSTER BAR & GRILL

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MONTES
PRIDE IN WINEMAKING

EXCLUSIVE WINE DINNER

TUESDAY, 3RD SEPTEMBER 2024

Chef's Special Selection of Oysters

*Plum-infused horseradish & shisho, passionfruit ponzu,
Tsuyataro cucumber & cold-pressed olive oil*

Montes Outer Limits Sauvignon Blanc 2023

Taramosalata Toast

*Roe of cod, toasted sourdough, red wine shallots,
jalapeños, Kalamata olives, dill*

Montes Outer Limits Sauvignon Blanc 2023

Blue Tasting of the Sea

*Gaelician blue prawn on toasted sourdough, blue swimmer
crab on lentil crisp, bluefin tuna on crispy rice*

Montes Alpha Special Cuvée Chardonnay 2020

Gnocchi Parma Rosa

Potato gnocchi, homemade parma rosa

Montes Alpha Carmenere 2021

CHOICE OF ONE

Hanwoo (F1) Ribeye

*200-day grain-fed AUS ribeye 150g, broccolini,
potato pave, bordelaise sauce*

or

Adelaide Lamb Rack

*160g grass-fed South Australia lamb rack, broccolini,
potato pave, peppercorn sauce*

*Montes Alpha Special Cuvée Cabernet Sauvignon 2021
Montes Purple Angel 2020*

Strawberry Meringue w/ Toasted Coconut Gelato

*Homemade meringue, strawberry crumble,
coconut gelato, lychee pearls*

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Early Bird (By 19th Aug)

128⁺⁺/pax

Regular

158⁺⁺/pax