

CHAVY CHOUET WINE DINNER

Experience a delightful five-course menu expertly paired with wines at the resort's fine dining restaurant showcasing Romaric Chavy, the eighth luminary in a prestigious winemaking lineage. Leading the Chavy-Chouet dynasty, deeply rooted in Puligny-Montrachet, he brings his expertise to elevate your dining experience.

Date: 20th February 2024

Time: 6.30 p.m. to 10.00 p.m.

Venue: Edge Restaurant

Price: \$195 USD per person



KING CRAB

Apple jelly, cucumber, orange and pink pepper condiments,
Kristal Caviar, crustaceans' foam
BOURGOGNE BLANC, LES FEMELOTES 2021

SCALLOPS CARPACCIO

Lemon zesty sour cream, yuzu jelly, passion fruit
MEURSAULT, LES GRANDS CHARRONS 2021

DOVER SOLE

Truffle celery mousseline, butter shallot emulsion
PULIGNY-MONTRACHET,
1ER CRU LES CHAMPS GAIN 2020

PISTACHIO LAMB RACK

Slow cooked lamb rack, potato gratin,
mushroom cream, beetroot, lamb jus
BOURGOGNE ROUGE, LA TAUPE 2021

LA BELLE POIRE

Poached pear, creamy caramel sauce, cinnamon biscuit
VOLNAY, SOUS LA CHAPELLE 2021

Contact your Thakuru or Dreams for
more Information and Bookings.

EDGE


NIYAMA
PRIVATE ISLANDS
MALDIVES