




mee go

WHISKY NIGHT WITH

THE HOUSE OF SUNTORY

The Nature and Spirit of Japan





**6PM, THURSDAY,
5 SEPTEMBER
\$150 PER PERSON**

MENU

TOKI HIGHBALL

Suntory Toki Japanese whisky, sparkling soda water, hint of lemon

SNOW KFC

Korean fried chicken, snow garlic

YAMAZAKI DISTILLERS RESERVE

single malt whisky with a spiced nose of sherry soaked plums and raisins

BULGOGI BEEF KOROKKE

Smoked bone marrow, aioli

HAKUSHU DISTILLER'S RESERVE

single malt whisky from Hakushu distillery, hints of green apple, mint, basil

VEGETARIAN GYOZA

gyoza sauce

YAMAZAKI 12 YEAR OLD

premium single malt whisky, aged 12 years in American, Spanish and Japanese oak barrels. Rich, complex flavour with notes of dried fruit, honey and hint of smokiness.

SEARED SCALLOPS

miso roasted parsnip puree, salmon roe

HAKUSHU 12 YEAR OLD

single malt whisky aged for 12 years, with herbal and smoky notes. Flavours of sweet pear, mint and touch of smoke

SPICY PORK TACO

sour cream, fried kimchi

CHITA OLD FASHIONED

classic cocktail with Chita Japanese whisky, sugar, bitters and twist of orange peel.

CHESNUT TIRAMISU