



HAZENDAL

# SENSORY EXPERIENCE

PAIRING MENU

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**WELCOME**

**HAZENDAL CITRUS SERENADE**

Hazendal citrus vodka | Grapefruit juice  
Elderflower cordial | Lime

**HAZENDAL CHENIN BLANC**

Roast pork belly bao | Ginger scented stone fruit salsa  
Toasted macadamia | White sesame and lemon zest

**HAZENDAL SÉMILLON / SAUVIGNON BLANC**

Yellowfin tuna tartare | Crisp wonton  
Tart grapefruit and kiwi chutney

## **HAZENDAL CHARDONNAY**

Butter curry and coriander | “Surf and Turf” curry spiced  
butter poached prawn | Grilled chicken thigh kebabs

## **REFRESHER**

Granny Smith apple and lime sorbet  
Green melon pearls | Blanc de Blanc jelly

## **HAZENDAL SYRAH**

Lightly smoked duck breast (salt cured)  
Nori-rolled mushroom barley | Kombu dashi glaze

## **HAZENDAL CABERNET SAUVIGNON**

Mini wagyu beef slider | Egyptian dukkha  
spiced potato | Rosemary and cassis basting

## **HAZENDAL STRAW WINE**

Apricot and almond frangipane | Salted honeycomb and  
milk chocolate clusters | Honey cream