

# Menu

PREPRANDIAL

*Tsingtao Beer*  
*Singha Lager*



AMUSE-GUEULE

## **Fried Monkfish**

coated with Rice Noodles and Star Anise Glaze

*Domaine des Aspès Viognier (2005)*



SOUP

## **Hot & Sour Soup**

with Pork & Tiger Shrimp

*Junmai Genshu Fuzake Sake*



APPETIZER

## **Marinated Raw Tuna**

with Sweet Potato Tempura

*Remy-Pannier Muscadet-Sèvre-et-Maine (2005)*



DUCK TWO WAYS

## **Peking Duck**

with Pancakes

## **Peking Duck**

with Lettuce Wraps

*Bourgogne Vicomte Pinot Noir (2005)*



DESSERT

## **Toffee Apples**

*Domaine de Coyeux Muscat de Beaumes de Venise (2002)*

# Wine & Beer List

**Tsingtao Beer** ..... *six-pack* **\$10.80**

Pale gold colour; hoppy aroma; creamy body; clean lemon flavour, with a touch of bitterness to the finish. Tsingtao Brewery Co. Ltd.: Qingdao, China. 4.5% alc/vol. LCBO code: 293787

**Singha Lager** ..... *six-pack* **\$12.20**

Medium deep amber colour; very malty; slightly toasted aroma with hoppy nuances; full bodied and flavoured with a good toasted malt flavour and a crisp hoppy finish. Great with Thai food. Pathumthani Brewery Co. Ltd.: Bangkok, Thailand. 6.0% alc/vol. LCBO code: 676395

**Domaine des Aspes Viognier (2005)**..... **\$15.15**

The latest vintage of one of our most consistent Viogniers from the Midi. Expect an evocation of Midi in a glass here, including pit fruits, garrigue, melon and pear. Serve this delightful wine with spiced seafood dishes. Vignoble Roger: Vins de Pays d'Oc, Midi, France. (D) 14.0% alc/vol. LCBO code: 712638

**Junmai Genshu Jizake Sake** ..... **\$30.15**

This pure, rich, premium sake is wrapped in traditional bamboo leaf, making it a wonderful gift as well as a conversation piece. Serve it slightly chilled with pan-seared bay scallops or sushi. "Crystal clear, with notes of apple, lychee, bubblegum." Tenzan Sake Brewery Co.: Japan. (D) 18.3% alc/vol. LCBO code: 741637 (Michael Pataran, *CityBites*, August/September 2006)

**Muscadet-Sèvre-et-Maine (2005)** ..... **\$10.15**

Pale straw with greenish tint; closed nose with some mushroom, yeasty notes; light, crisp and dry. AC Remy-Pannier: Loire Valley, France. (O) 11.5% alc/vol. LCBO code: 013821

**Bourgogne Vicomte Pinot Noir (2005)** ..... **\$19.95**

This is the last remaining independent, family-run company in the Côte d'Or. Beyond the lovely strawberry, cherry and earth tones often found in Pinot Noir, the clay/limestone soil imparts a minerality that adds a lively layer of complexity. Enjoy this with grilled veal, pork tenderloin or, as the producer suggests, a piece of good fortune. AC Doudet-Naudin: Burgundy, France. (XD) 13.0% alc/vol. LCBO code: 673038

**Muscat de Beumes de Venise (2002)** ..... **\$15.05**

Exceptionally pretty, ripest white peach aroma and taste to this lightly fortified white wine, made by stopping the fermentation of extremely ripe Muscat grapes with spirits. Lighter, fresher, and purer than typical wines from this region near Avignon. A good sipper when Port seems too potent. AC Domaine de Coyeux: Côtes du Rhône-Villages, France. (S) 15.0% alc/vol. LCBO code: 918425 (Peter Hellman, [www.nysun.com](http://www.nysun.com), March 30, 2005)