

TANJUNG RHU RESORT
LANGKAWI



Wine Pairing Dinner

Featuring exquisite 5-course fusion dinner

Savor a 5-course fusion dinner with fine wine pairings, starting with enchanting pre-dinner cocktails at 6:30pm.

RM 250.00 nett per person

November 15, 2023 | 7.30 PM

Chef's Table, Tanjung Rhu Resort

Proudly brought to you by:

TANJUNG RHU RESORT
LANGKAWI



ETHICAVINES
ITALIAN ROOTS. GLOBAL REACH.

B
BELLAVISTA
FRANCIACORTA

TANJUNG RHU RESORT
LANGKAWI



Wine Pairing Dinner

Featuring exquisite 5-course fusion dinner

Savor a 5-course fusion dinner with fine wine pairings, starting with enchanting pre-dinner cocktails at 6:30pm.

RM 250.00 nett per person

November 15

7:30 pm

Chef's Table, Tanjung Rhu Resort

Proudly brought to you by:

TANJUNG RHU RESORT
LANGKAWI



ETHICAWINES
ITALIAN ROOTS. GLOBAL REACH.

B
BELLAVISTA
FRANCIACORTA

SELECTION OF MAINSTREAM LABEL



Bella Vista
Franciacorta
Brut



Bella Vista
Franciacorta
Rosé



Villa Sparina
Gavi



Ricasoli
Chianti



Ridolfi Rosso
di Montalcino

We take great care in choosing pairings by meticulously analyzing the fundamental components of each wine and dish to elevate your dining experience.

This thoughtful approach ensures a harmonious balance where neither the food nor the wine overwhelms the other, delivering a truly exquisite culinary journey.

Menu

COURSE 1

BURRATA CROSTINI WITH HEIRLOOM TOMATOES

A bite-sized delight featuring creamy burrata cheese atop toasted crostini, adorned with vibrant heirloom tomatoes and fresh basil leaves.

PAIRED WITH: BELLA VISTA FRANCIACORTA BRUT

COURSE 2

RISOTTO CON BARBABIETOLA E ANATRA AFFUMICATA

The vibrant hues of beetroot perfectly complement the smoky richness of duck, capturing a harmonious fusion of flavors and textures in every bite.

PAIRED WITH: VILLA SPARINA GAVI

COURSE 3

RHU LOBSTER & SEAFOOD RAVIOLI

Our signature seafood ravioli, delicately filled with a medley of fresh ocean treasures, served in a velvety lobster bisque.

PAIRED WITH: RICASOLI CHIANTI

COURSE 4

SEARED MEDITERRANEAN SEA BASS WITH SAFFRON BEURRE BLANC

Seared Mediterranean Sea bass, lavishly dressed in a saffron-infused Beurre Blanc sauce.

PAIRED WITH: RIDOLFI ROSSO DI MONTALCINO

COURSE 5

FORMAGGI

A delectable selection of Italy's finest artisanal cheeses, thoughtfully curated to offer a journey through the country's rich cheese-making heritage. Accompanied by an array of complementary accompaniments, this board is a culinary exploration of Italy's cheese traditions

PAIRED WITH: BELLA VISTA FRANCIACORTA ROSÉ

CHEF'S TABLE

AT TANJUNG RHU RESORT, LANGKAWI

Reservations & Inquiries

Tel: +(6)04 959 1033

Whatsapps : +(6) 014-902 1033

Email: resort@tanjungrhu.com.my