

Sunset

GASTRONOMY EXPERIENCE



COCKTAIL FLIGHT AT LEBAR

Hazy Heights

Tequila, cointreau, lime juice, grenadine and agave

Feather's Beauty

Gin, blue curacao, lychee liqueur, coconut monin, pineapple juice

Twisted Temptations

Whisky, lime juice, malibu rum, amaretto



DINNER & WINE PAIRING AT THE CLIFF

Zuppa Di Mussel

Black mussel, Nduja, fregola pasta, passata, white wine, garlic confit crostini

GIUSTI CHARDONNAY IGT VENEZIE DEI CARNI 2019

Char-grilled Octopus

Marinated octopus served with scallion & celery salad, chickpea puree, almond breadcrumb

GIUSTI PINOT GRIGIO D.O.C. VENEZIE LONGHERI 2020

Bigoli con Ragu di Anatra

Duck meat, duck liver, soffritto, red wine, parmiggiano, parsley

GIUSTI RECANTINA AUGUSTO D.O.C. MONTELO 2017

Porcini Rubbed Wagyu Striploin

Char-grilled striploin served with polenta, arugula salad, parmiggiano, aged balsamic

GIUSTI AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.G. 2016

Roasted Figs & Honey Tart

Fig Tart with Yoghurt Ice-Cream

\$388++ PER PERSON
22 MAY 2022 | 6PM ONWARDS

