wine pairing dinner

La Cucina Cinese-Italiana

in collaboration with MJ Wines

3 SEP 2026, THU, 7PM

$99++ per person

Uni on Angel Hair

Green Onion Pesto, Yuzu Ponzu

Paired with Asolo Bedin Prosecco Superiore DOCG Brut

Delicate uni and tangy yuzu ponzu shine alongside Asolo Prosecco, its lively bubbles echoing the dish's light, refreshing character.

Cotechino Ngoh Hiang

Housemade Pickled Cabbage, Aged Orange Peel Plum Sauce

Paired with Bassanella Soave Classico DOC 2022

Rich Italian sausage and water chestnut wrapped in beancurd skin pair seamlessly with Soave White, its floral notes and bright acidity balancing every bite.

Glazed Cod Fillet, Aged Balsamic Kung Pao Sauce

Roasted Leek Purée, Spiced Cashew Crumble

Paired with Passonero Rosso DOC Arcole

Tangy balsamic glaze and spiced cashews are complemented by Passonero Red, its velvety texture rounding out the dish's kick.

Roasted Five-Spice Porchetta

Roasted Root Vegetables, Peanut Butter Hoisin Sauce

Paired with Masso Antinco IL Potere Rosso Puglia IGT

Aromatic spice and hoisin sweetness are elevated by Potero Red, its smooth tannins and fruit-forward profile matching the dish's depth.

Seafood Risotto

Crispy Prosciutto, Ripe Tomato, Parmesan Tuile

Paired with Brunilde Di Menzione Primitivo Di Manduria DOC

Delicate seafood and umami-rich parmesan meet Primitivo Red's bold fruitiness, adding warmth to this comforting, savoury dish.

Homemade Coconut Panna Cotta

Azuki Beans, Gula Melaka

Served without wine to allow a clean, refreshing finish.

If you have any food allergies or intolerances, please inform our hosts.
All prices are subject to 10% service charge & prevailing government taxes.

Enjoy Responsibly

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Yuè @Aloft
Casual Chinese Dining