



MAISON MARAL
FINE BORDEAUX

A CURATED 6-COURSE WINE PAIRING AT YUE

Featuring wines from Château Larte, Château Tour-Saint-Pierre & Château Sénylhac

21 MAY 2026, THURSDAY | 7PM

\$99⁺⁺ / pax or

\$139⁺⁺ / pax incl. 1 btl of Château Tour Saint Pierre Saint Emilion Grand Cru

北海道带子白芦笋炒叁巴松露酱

Hokkaido Scallop, Sautéed Seasonal White Asparagus, Sambal Truffle

Blanc de Nuit

Bright acidity and citrus notes enhance the scallops' sweetness while lifting the truffle and spice.

香煎网包鹅肝伴炸花卷陈皮梅子酱

Foie Gras in Crispy Pork Lace, Fried Twist Bun, Aged Orange Peel Plum Sauce

Rouge de Nuit

Silky fruitiness complements the foie gras' richness and echoes the sauce's sweet tang.

培根肉碎捞哥罗面

Kolo Mee, Minced Meat, Bacon Bits

Château Larteau Grand Vin De Bordeaux

The wine's structure and spice deepen the dish's savoury, smoky flavours.

现烤全羊配阿根廷青酱

Whole Roasted Baby Lamb, Chimichurri (Served Communal-style)

Château Sénylhac Haut Medoc Cru Bourgeois

Bold tannins and depth stand up to the lamb while complementing the herbaceous sauce.

烤爱尔兰鸭

Roasted Irish Duck (Served Communal-style)

Château Tour Saint Pierre Saint Emilion Grand Cru

Plush fruit and soft tannins balance the duck's richness and enhance its savoury notes.

巧克力熔岩蛋糕伴香草雪糕樱桃果酱

Chocolate Fondant, Vanilla Gelato, Cherry Compote

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

Yuè @ Aloft

Aloft by Marriott Singapore Novena, West Wing

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