

Mountbatten Degustation Champagne Set Dinner

Friday, 16 September 2022

Dinner will be served at
7:30pm sharp.

Bookings must be made in
accordance to prevailing
measures at the time of
event.

\$128+ per Member
\$138+ per Guest

SPECIAL TAKEAWAY PRICES

**Piper Heidsieck
Brut N.V.**
\$50 (U.P. \$72)

**Charles Heidsieck
Reserve Brut N.V.**
\$75 (U.P. \$88)

**Charles Heidsieck
Blanc de Blancs N.V.**
\$98 (U.P. \$138)

**Piper Heidsieck
Sublime Demi Sec N.V.**
\$68 (U.P. \$88)

Aperitif

Piper Heidsieck Brut N.V., France

Grape Varietals:

50% Pinot Noir, 30% Meunier & 20% Chardonnay

Wine Enthusiast 2020/2019 – 90 Points

Wine Spectator 2020 – 91 Points (Tasted 100% Blind)

Mundus Vini 2020 – Best Non-Vintage Brut / Gold

Wine World Championship 2020 - Gold

Appetiser

A Light Cream of Smoked Haddock

or

Roasted Tomato Soup, Shaved Ricotta, Croutons (V)

Charles Heidsieck Reserve Brut N.V., France

Grape Varietals:

40% Pinot Noir, 40% Chardonnay & 20% Meunier

Wine Spectator – 92 Points

James Suckling – 92 Points

Wine Enthusiast – 91 Points

Vinous – 91 Points

Main

Angus Beef Fillet and Short Rib Beer Glazed
Onions, Fondant Potato Puree, Bone Marrow Jus

or

Vegetable Wellington, Roasted
Vegetables (V)

Charles Heidsieck Blanc de Blancs N.V., France

Grape Varietals:

100% Chardonnay

Wine Enthusiast – 94 Points

James Suckling – 92 Points

Robert Parker's Wine Advocate – 92 Points

Wine Spectator – 92 points

Dessert

Paris Brest, Sambuca Cream

Piper Heidsieck Cuvée Sublime Demi Sec N.V., France

Grape Varietals:

50% Pinot Noir, 30% Meunier & 20% Chardonnay

Wine Advocate 2019 – 91+ Points

Wine World Championship 2019 - Gold

**Freshly Brewed illy Coffee or
Selection of Taylors of Harrogate Tea**

(V) Vegetarian Option

POSTPONED



For reservations, please call **6410 1100** or
email mountbattersvn@britishclub.org.sg

All cancellations made less than 7 days prior to event will be billed 100%.