



AUSTRALIAN BEEF FESTIVAL

A 4-COURSE SET DINNER

Trio of Appetizers

- Australian Beef Brisket Tostadas | Adobo | Guacamole
- Brochette of Marinated Chicken | Pesto | Truffled Tomato Sauce
- Roasted Beef Rump Center | Tuna – Caper Sauce | Smoked Paprika

Paired with Dolores Chardonnay-Argentinean

Hearty Beef & Vegetable Goulash

Served with Homemade Garlic Toast

Paired with Ochagavia Don Silvestre Reserva-Cab Sab-Chilean

Yuzu Sherbet

Chia Seeds | Asam Boi

Duo of Australian Roasted Boneless Grain-fed Short Ribs & Slow Cooked Wagyu Pichana (M6)

Presented on a Robust Bone Marrow Sauce, Sous-vide Cherry Tomato Laced Dauphinoise Potato, Vined Tomatoes, Pumpkin Puree, Tossed Root Vegetables Topped with Crispy Crumbs, & Olive Powder

*Paired with Kinast CKC Edition Gran Reserva
Cabernet Sauvignon/Petit Verdot-Chilean*





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Espresso Cheese

Salted Caramel | Crumbs | Dried Fruits | Vanilla Ice Cream

Coffee or Tea

RM185++ PER PAX /
RM99++ WINE PAIRING (OPTIONAL)

Book now!



03-5637 3058



RESERVATIONS@LASCARRETAS.COM

