

# ゴールド ペンフォールド Gold Penfolds Dinner Cruise



Penfolds®



“Will age well,  
yet good now...  
decades of  
substantiation!”

PETER GAGO  
PENFOLDS  
CHIEF WINEMAKER



## カナッペ&スパークリングワイン

Served on arrival

## ペンフォールズ・クヌンガヒル・オータム リースリング

An expressive, highly aromatic riesling. Floral and citrus notes combined with crisp mouth-watering acidity to make this a versatile wine suitable both as an aperitif or to partner with a diverse range of food.

## ハーブのサラダ (HERB SALAD)

## ペンフォールズ・マックスズ・シャルドネ

Flavours of citrus, white nectarine and lemon curd preside over complexing characters of almond meal and deft oak. A delightful textural and creamy palate with a soft line of acid fading ever so slowly to a distant palate horizon.

## スモーク・サーモン (SMOKED SALMON)

## ペンフォールズ・マックスズ・シラズ・カルベネ

A medium-bodied, balanced wine. An approachable Penfolds style at release – shelf to glass.

## ラビオリ (ショートパスタ)

## ほうれん草とリコッタチーズを包み込んで (RAVIOLI)

## セント・ヘンリー・シラズ

St. Henri is a time-honoured Shiraz and unusual among high quality Australian red wines as it does not rely on any new oak. Pleasing both sweet and savoury tastes with a most appealing lingering impression.

## アンガスビーフのテンダーロイン・ステーキ (BEEF)

## ペンフォールズ・ファーザー・10YO・タウニー ポート

Arguably the most refined wine in Penfolds Tawny portfolio, replete with elegance and power. Exhibiting sweet fruitcake flavours, obvious wood aged complexity and concentration. The finish is fresh with a wonderful balance and lingering intensity.

## マリブ・ココナッツ・デライト (COCONUT DELIGHT)

Our menu contains some food allergens including nuts, dairy, soy, wheat and sulphites. During Vivid and on selected dates, a special five course menu will operate.

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