



The **MACALLAN**[®]

Menu

—ANTIPASTI—

Cured Beef Tenderloin
Wild Rucola, Pear & Orange Zest

—PASTA—

Angel Hair Pasta "from Gragnano"
With Black Truffle Puree & Parmigiano Sauce

—SECONDO—

Slow Cooked Iberico Pork Belly "Porchetta"
Black Figs with Macallan Rare Cask

—DOLCI—

70% Dark Chocolate Tart,
Milk Ice Cream

This four-course menu is specially curated by
executive chef/owner Diego Chiarini for the Macallan.

Each course is set to elevate and
bring forth each characteristic of each Macallan.

We can substitute any dish to cater any dietary restriction/ requirements.



2 cl of each Macallan will be served.

The full tasting flight will be served at once
so you can sample and decide on your favourite food and whisky combinations

— **The Macallan Trilogy** —

A flight experience with different cask stories and flavour profiles

Double Cask 12 Years

Sherry Oak 12 Years

Triple Cask Matured 12 Years

2 cl of liquid served

\$138⁺⁺ per guest (inclusive of food)

— **The Macallan Mastery of Wood** —

A flight experience of exceptional oak casks, colour spectrum and time.

Triple Cask Matured 15 Years

Sherry Oak 18 Years

Rare Cask

2 cl of liquid served

\$188⁺⁺ per guest (inclusive of food)

— **The Macallan Best of Two Worlds** —

A flight experience of a journey that brings together different worlds,
Oloroso sherry seasoned American and European oak casks

Double Cask 12 Years

Double Cask 15 Years

Double Cask 18 Years

2 cl of liquid served

\$158⁺⁺ per guest (inclusive of food)

