

maze GRILL  
*Signatures*

**Oyster Mignonette**

Champagne, Yellow Label, Veuve Clicquot Brut NV, France

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**Special Confit Duck & Watermelon Salad**

*Watercress, lotus chips*

Gavi di Gavi, Black Label, La Chiara 2017, Italy, Piedmont - Magnum Pour

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**Grilled Diver Scallop**

*Jalapeño, green apple, coriander*

Cotes de Provence, Pure, Mirabeau 2017, France, Provence - Magnum Pour

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**Beef Wellington**

*Mashed potato, peppercorn sauce*

Tempranillo Blend, Pruno, Finca Villacreces 2014,  
Spain, Rivera del Duero - Magnum Pour

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**Coconut & Dark Chocolate Cremaux**

*Sorbet, candied walnuts*

Moscato D'Asti, Vajra 2018, Italy, Piedmont

**\$888** per person

**WINE PARING +\$288**

+10% service charge

*If you have a food allergy, intolerance or sensitivity, please speak to your server  
about ingredients in our dishes before you order your meal*