

We're hosting an exclusive wine dinner with a selection of fine German Rieslings from Mosel expertly paired with a special gourmet menu that draws inspiration from traditional Malaysian flavours. It's an experience like no other, conventional Eastern practice with a twist of Western muse.



With a rich family tradition stretching back to 1661, the Selbach family are bearers of excellent vineyard-sites in the heart of the Mosel region. Ingrained with passion and innovation, every bottle of Selbach Riesling is presented with elegance and genuine complexity of flavours, each a distinctive experience in its own right.

Johannes Selbach, owner/winemaker of Selbach-Oster, will host the evening, enlightening guests on the finer points of German Rieslings and its pairing versatility.

Venue: Bijan Restaurant, No.3 Jalan Ceylon
50200 Kuala Lumpur
Date: Tuesday 26th August 2008
Time: 715pm **Price:** RM120++ per head
RSVP: Contact +6 012 602 8858 (J-Sern) or 03
2031 3575

Selbach-Oster Wine Dinner Menu

Nibbles

Bayam Leaf Fritters

Entree

Steam Seafood Mousse Wrapped in Banana Leaf
**Selbach-Oster Zeltinger Himmelreich Riesling
Kabinett Halbtrocken 2007**

Second Course

Grilled Skewered Tenderloin Marinated in Caramelised Soy Sauce
**Selbach-Oster Bernkasteler Badstube Riesling
Kabinett 2007**

Second Course

Spice Rubbed Roasted Quail served with Jackfruit Salad
**Selbach-Oster Zeltinger Sonnenuhr Riesling
Spatlese 2007**

Principal Plate

Grilled Lamb Cutlet with Caramelised Peanut Sauce and Perfume-Spiced Rice
**Selbach-Oster Zeltinger Schlossberg Riesling
Auslese 2 Stars 2005**

Dessert

Pandan Flavoured Cream Pudding with Sweet Potato Morsels
**Selbach-Oster Bernkasteler Badstube Eiswein
2002**