



LUSH&HUSH

CHAMPAGNE & ICONS NIGHT
EVERY TUESDAY EVENING • LIMITED SEATING



CHAMPAGNE POP-UP BITES

FREE-FLOW CHAMPAGNE SERVED THROUGHOUT THE POP-UP SECTION

- Wagyu Spring Roll
- Oyster with Kimchi Sauce
- Crispy King Prawn with Wasabi Sauce
- Wagyu Croquettes
- Oyster with Classic Sauce



DINNER COURSES & WINE PAIRINGS

WHITE WINES

Seared Salmon Sashimi

Delicate, ocean-bright, softly mineral.

Pinot Grigio “Luna” Cecilia Beretta — Veneto, Italy

Soft pear and white blossom, crisp and graceful.

Lobster Risotto

Creamy, aromatic, lifted with champagne butter.

Cloudy Bay Sauvignon Blanc — Marlborough, New Zealand

Bright citrus, passionfruit, and a touch of minerality.

RED WINES

Wagyu Steak

Grilled to tenderness, paired with red fruit and spice notes.

Château Larrivet Haut-Brion — Pessac-Léognan, Bordeaux

Graceful and expressive, with dark fruit, cedar, and smoke.

Wagyu in Bordeaux Sauce

Deep, round, and quietly powerful — where wagyu meets Bordeaux.

Barons Edmond & Benjamin de Rothschild — Haut-Médoc, Bordeaux

Elegant structure, ripe fruit, and quiet depth.

Begin with bubbles, travel through Bordeaux, end in gold.

OPTIONAL DESSERT COURSE WITH SAUTERNES PAIRING

