

The Macallan Whisky Tasting Evening

Arrival Drinks

Tamarillo Hurricane Cocktail

The Macallan Double Cask 12-year-old, Apricot, Mandarin, Lime, Orgeat, Tamarillo, Bitters

Hibiscus Rob Roy

The Macallan Double Cask 12-year-old, Vermouth, Hibiscus, Chocolate

Food & Whisky Pairing

Seared Foie Gras and Oscietra Caviar

Toasted brioche, Macallan jelly, 24 carat gold leaf

In harmony with The Macallan Double Cask 15-year-old, nutty oak & ripe fruit.

A5 Wagyu Short Rib

Black truffle and Macallan jus, carrot and kohlrabi

In harmony with The Macallan Rare Cask, honey richness with balanced fat & lifted acidity, beautifully flavoured.

Royal Lobster and Crab Tortellini

Seafood bisque with Macallan foam, oscietra caviar & sea buckthorn

In harmony with The Macallan Double Cask 12-year-old, sensual, luxurious & aromatic flavours

Iberica Pork and Quince

Quince and Macallan glace, pickled mustard

In harmony with The Macallan Double Cask 18-year-old, game intensity matched with mature oak & spice.

Scottish Venison & Blackberry

Blackberry and Macallan jus, pickled red cabbage

In harmony with The Macallan 25-year-old Sherry Oak, dried fruit enhances deep umami.

Dark Chocolate & The Macallan Honey Orchid

Chocolate mousse, gochujang ganache, 24 carat gold leaf

In harmony with The Macallan Harmony Inspired by Phoenix Honey Orchid Tea, perfect lingering richness, depth and elegance.

Guests with food allergies are encouraged to advise a staff member if they have concerns before ordering. Some foods contain nuts, shellfish, or other foods which can cause allergic reactions. We will not accept liability for adverse reactions to food consumed.

