



T H E P A L A Z Z O K I T C H E N T A B L E

— AMAN VENICE —

TASTING MENU



AMAN VENICE • PALAZZO PAPADOPOLI • VENICE

A KISMET MENU • AMAN VENICE

SAMPLE TASTING MENU

STARTER

Castraure Artichoke

Cuttlefish

Peas, Cuttlefish Roe

Sardine

Yuzu Kosho, Apple, Lemon

MAIN COURSE

Langoustine

Castraure Artichoke, Orange

Barbecued Aubergine with Soy Sauce

Nattled Ravioli in Seaweed Broth

Beef Skewer with Truffle

Tuna Belly with Caviar

DESSERT

Matcha Choux Ban

Kumquat Sablé

Ricotta Ice Cream

The tasting menu presented is intended only as a reflection of the culinary direction and philosophy of the restaurant. Guided by the seasonality of ingredients and the Chef's inspiration, each experience is thoughtfully composed and may evolve accordingly.

THE MASTERS' COLLECTION

The house's own reserve wine list

ITALY — TOSCANA

Masseto (*c. 1995*)
Ornellaia

FRANCE — CHAMPAGNE

P3 (*c. 1971*)
Dom Perignon

Brut (*c. MAGNUM 1990*)
Dom Perignon

Brut Rosé (*c. 1978*)
Dom Perignon

Brut Rosé (*c. MAGNUM 1990*)
Dom Perignon

Brut (*c. 1982*)
Krug

Brut (*c. 1985*)
Krug

Brut (*c. MAGNUM 1990*)
Krug

Cristal (*c. MAGNUM 1983*)
Louis Roederer

Cristal (*c. MAGNUM 1985*)
Louis Roederer

Cristal Rosé (*c. MAGNUM 1989*)
Louis Roederer

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FRANCE — BORDEAUX

Pessac-Leognan (*c. 1959*)
Château Haut Brion

Pauillac (*c. 1959*)
Château Latour

Pauillac (*c. 1970*)
Château Latour

Pauillac (*c. 1982*)
Château Latour

Pomerol (*c. 1986*)
Château Lafleur

FRANCE — BOURGOGNE

Montrachet (*c. 2010*)
Domaine Jacques Prieur

Montrachet (*c. MAGNUM 1983*)
Domaine Romanée Conti

Montrachet (*c. 1993*)
Domaine Romanée Conti

Montrachet (*c. 2003*)
Domaine Romanée Conti

Montrachet (*c. MAGNUM 2002*)
Marquis de Laguiche Joseph Drouhin

Montrachet (*c. 1988*)
Marquis de Laguiche Joseph Drouhin

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THE MASTERS' COLLECTION

FRANCE — BOURGOGNE • CONTINUED

Montrachet (*c. MAGNUM 2004*)

Marquis de Laguiche Joseph Drouhin

Puligny Les Folatieres (*c. 2007*)

Domaine d'Auvenay

Meursault Gouttes d'Or (*c. 2007*)

Domaine d'Auvenay

Meursault Gouttes d'Or (*c. 2009*)

Domaine d'Auvenay

Meursault Les Narvaux (*c. 2006*)

Domaine d'Auvenay

Chevalier Montrachet (*c. 2006*)

Domaine d'Auvenay

Chevalier Montrachet (*c. 2007*)

Domaine d'Auvenay

Echezeaux (*c. 2009*)

Domaine Romanée Conti

La Tâche (*c. 1988*)

Domaine Romanée Conti

La Tâche (*c. 1989*)

Domaine Romanée Conti

La Tâche (*c. 1995*)

Domaine Romanée Conti

La Tâche (*c. 2001*)

Domaine Romanée Conti

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THE MASTERS' COLLECTION

FRANCE — BOURGOGNE • CONTINUED

La Tâche (*c. MAGNUM 2001*)
Domaine Romanée Conti

La Tâche (*c. 2009*)
Domaine Romanée Conti

Richebourg (*c. 1988*)
Domaine Romanée Conti

Richebourg (*c. 1993*)
Domaine Romanée Conti

Richebourg (*c. MAGNUM 1998*)
Domaine Romanée Conti

Richebourg (*c. MAGNUM 2003*)
Domaine Romanée Conti

Richebourg (*c. 2009*)
Domaine Romanée Conti

Romanée-Conti (*c. 1989*)
Domaine Romanée Conti

Romanée-Conti (*c. 1993*)
Domaine Romanée Conti

Chambertin (*c. 1989*)
Armand Rousseau

Chambertin (*c. 2009*)
Armand Rousseau

Musigny Vieilles Vignes (*c. 1983*)
Comte Georges de Vogue

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THE MASTERS' COLLECTION

FRANCE — BOURGOGNE • CONTINUED

Musigny Vieilles Vignes (*c. 1989*)

Comte Georges de Vogue

Musigny Vieilles Vignes (*c. 1990*)

Comte Georges de Vogue

Charmes-Chambertin (*c. 1962*)

Cote de Nuits Maison Leroy

Gevrey-Chambertin (*c. 1962*)

Lavaux St. Jacques Maison Leroy

Le Musigny Grand Cru (*c. 1978*)

Maison Leroy

Vosne Romanee (*c. 1993*)

Cros Parantoux Henry Jaye

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