

## DINING

By Priyanka Aggarwal



## Alma

Offering an eloquent three-course menu is Alma with an overflowing palate of fresh coastal Colombian flavours that are effortlessly matched with a delicious new menu, while guests dine al fresco. Located at Casa San Agustin—a luxury boutique hotel, one is invited to dine amidst Columbian-crafted furniture placed in a delightful courtyard.

Doused in the strong firecracker tastes of the pungent spices of this region, flavours of Fish and Shrimp Aguachilies in a Green Jalapeño Salsa, followed by Caribbean Shrimp Skewers with a Sweet Chili Sauce are matched with Coconut Pie and Coconut Lemonade Sorbet, which is a local favourite. Patrons can enjoy the alluring port city of Cartagena de Indias, while the hotel preserves the remnants of an aqueduct centred within three white-washed, Colonial-era buildings. Offering a luxury food experience to its guests, the restaurant has paired some of the best wines to complement their menu.







## **Sheraton Macau**

In keeping with the trend du jour, Sheraton Macau Hotel, Cotai Central launched a new 'Paired' Bar Menu Concept at the property's lobby for local guests and global visitors to relish. This new concept menu consists of food and beverages comprising of artisanal small plates and eclectic bar snacks served along with selected craft beers and premium wines.

From Woodbridge Smoked Ocean Trout with Yoghurt and Truffled Honey in Choux Pastry paired with La Chouffe Blonde d'Ardenne strong golden ale from Belgium, to dry Rieslings from Austria's Wieninger, Fried Duck Egg and Foie Gras, Asparagus and Truffle Oil paired with Pauwel Kwak, a Belgian strong ale beer by Brouwerij Bosteels or Waterstone Carneros Pinot Noir, Carneros, USA, 'Paired' blends classic ingredients with unexpected combinations to create a menu that travels beyond boundaries. The Paired program, offered across Sheraton properties globally, will present unique menus at varied locations.