



AN EVENING WITH VIETTI

Where MICHELIN-starred Chef Louis Han's GU:UM menu
meets a curated selection of Vietti wines.

In collaboration with



M I L A W A

ATAS

A five-course GU:UM menu, thoughtfully paired with selected Vietti wines,
from MYR358+ per person.

MULHWAE

Refreshing sashimi with chilled salad soup
Vietti Roero Arneis 2025

YUKHWAE JEON

Korean beef tartare with potato pancake
Vietti Barbera d'Asti Trevie 2023

ORGANIC SPRING CHICKEN

Flavourful and aromatic
Vietti Langhe Nebbiolo Perbacco 2023

WAGYU STRIPLOIN MBS7

Richly marbled Australian farm Wagyu
Vietti Barolo 2020

MANDARIN BINGSU

Mandarin sorbet, pomelo, citrus, granita
Vietti Moscato d'Asti 2024