

NEWS RELEASE

10 January 2020

**LA TABLE FRENCH BRASSERIE PRESENTS SEASONAL
FRENCH PÉRIGORD BLACK TRUFFLE SET MENU**

As winter is the best season in the gastronomic calendar for savouring aromatic truffles, from now until 29 February 2020 La Table French Brasserie presents a speciality set menu featuring the culinary “black diamond” – winter black truffle from Périgord, France.

All the delicacies on the speciality menu will be served with three grams of freshly shaved black truffle on top. A variety of quality ingredients are used to match the black truffle for unparalleled enjoyment on the palate.

The four-course set dinner starts with Seared Scallops with Truffled Vichyssoise, in which the thick yet creamy potato leek soup is created in traditional French style and topped with jet-fresh scallops from Hokkaido. Diners are then served Homemade Tagliatelle with Freshly-shaved Black Périgord Truffles – made with Italian flour and eggs, the tagliatelle is prepared al dente and goes perfectly with the creamy light truffle sauce. Following is the main dish – Grilled Veal Fillet Mignon with Truffled Red Wine Jus -- featuring the tenderness of a Holland veal fillet along with seared French foie gras as well as Australian butternut squash. Last but not least, the set dinner also comes with Valrhona Dark Chocolate Truffle, which uses premium Valrhona chocolate from France, topped with light and fluffy blood orange foam, macerated berries, hazelnut crumble and lemon cream. The complexity of textures and flavours will truly impress every diner.

The Seasonal French Périgord Black Truffle Set Menu is available at dinner from Monday to Saturday (except public holidays) and is priced at HKD988 per person. Price is subject to a 10 percent service charge. For reservations, please call +852 2313 4222 or book online via newworldmillenniumhotel.com.

La Table French Brasserie, the only hotel French casual dining restaurant in Tsim Sha Tsui East, serves exquisitely authentic creations from all corners of France. Whether with an open kitchen view or within the intimacy of a private dining room seating eight guests, diners will taste French flair in perennial classics all made with a majority of ingredients directly imported from France.

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