

NEWS RELEASE

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LA TABLE FRENCH BRASSERIE PARTICIPATES IN FRENCH GOURMAY

This May, La Table French Brasserie will celebrate the annual French GourMay gastronomic event with a dedicated five-course wine-pairing dinner menu, featuring classic French ingredients and delicacies, as well as fine wines from Côte du Rhône. Specially crafted by Sous Chef Joe Wat, the menu sets out to showcase the long culinary history of French cuisine through modern, reinterpreted presentations.

The dinner starts with a 500-year-old recipe and one of the oldest French culinary creations, Paris mushroom duxelles, meticulously paired with baked jumbo scallop, white wine beurre blanc, garlic and parsley. Next on the menu are the nation's favourite classics, onion soup topped with Comté cheese croûtons — Chef Joe's signature appetizer — followed by seared foie gras with toasted brioche, poached green apple and black truffle sauce, all of which highlight the best flavours from France's gastronomic heritage.

The main course features premium Charolais beef sourced from France, highly appreciated by meat connoisseurs for its marbled texture. Slow-cooked to perfection and grilled for a light crust, it will be served with confit vegetables and bordelaise sauce. Last but not least, a baked lava chocolate cake rounds out a memorable journey of exceptional culinary finesse.

Three premium varietals from Côte du Rhône, a southern French region, have been carefully selected to complement the dishes, elevating the dining experience to another level.

The five-course set menu will be available from Monday to Saturday (except public holidays) at HKD 1,088 per person from 1 to 31 May 2021. Guests can also opt for a wine-pairing option for an additional HKD 310 per person. All prices are subject to a 10 percent service charge. For reservations, please call +852 2313 4222 or book online via newworldmillenniumhotel.com.

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With freshly refurbished interiors and a relaxed ambience, La Table French Brasserie is the only hotel-based French casual dining restaurant in Tsim Sha Tsui East. It features exquisitely authentic culinary creations from all corners of France with most ingredients directly imported from the country. Whether in the modern main dining area or within the intimacy of the 10-seat private dining room, perennial classics inspire “bon appétit” for every diner.

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