

la TABLE

French Brasserie

Wagyu Beef Set Dinner

和牛美饌晚膳套餐

2 to 30 July 2022

Menu 菜譜

Japanese A3 Wagyu Beef Sashimi

日本 A3 和牛刺身

Ponzu dressing, pickled ginger, daikon, crispy solo garlic, wasabi

柚子酸汁、子薑、蘿蔔、香脆蒜片、青芥末

Chateau d'Esclans, Whispering Angel Rose, Provence - France

Australian Wagyu Beef Cheek

澳洲和牛面頰肉

Roots vegetable soup

根菜清湯

Seared Smoked Australian M5 Wagyu Beef Cubes

香煎澳洲煙燻和牛粒

Baby leek, ginger jam, yakitori sauce

大蒜苗、糖薑醬、甜醬油

Domaine Kuheiji Rouge 2018, Burgundy - France

Australian Wagyu Striploin and Hanging Tender

澳洲和牛西冷、封門柳

Rosemary ratte potatoes, crispy lotus roots, bordelaise sauce

迷迭香燒薯、香脆蓮藕片、乾葱紅酒燒汁

Ubertas Single Vineyard Shiraz 2017, Barossa Valley – Australia

Hazelnut Dacquoise

榛子蛋白杏仁蛋糕

Pistachio cream

開心果忌廉

Coffee or Tea

咖啡或茶

HKD1,388 per person / 每位港幣1,388 元

Additional HKD480 per person for wine pairings 搭配葡萄酒，每位另加港幣 480 元。

All prices are subject to 10% service charge.

以上價目均須另加一服務費。