

NEWS RELEASE

5 May 2022

**LA TABLE FRENCH BRASSERIE HONOURS FRENCH GOURMAY
WITH A WINE-PAIRED FEAST**

La Table French Brasserie is celebrating the city's annual French GourMay gastronomic festival with a specially created five-course, wine-paired dinner menu, presented now to the end of the month. Crafted by Sous Chef Joe Wat, the menu showcases meticulously designed dishes with premium ingredients, as well as fine wines from Côtes du Rhône, France.

The dinner starts with a luxurious carpaccio appetiser made with one of the most coveted prawns – Carabineros – paired with Parmesan cheese crisp, French figs and white balsamic-infused cantaloupe melon. Next on the menu is oven-roasted cauliflower cream soup topped with Comté cheese toast, followed by another exquisite creation made with Gillardeau oysters from France. Deep-frying the oysters with sweet potato until golden brown, Chef Joe then pairs them with caviar, ikura and lime mayonnaise to enhance their flavour even further.

The main course features an elegant and delicious sous vide veal tenderloin. Slow-cooked to perfection to retain its tenderness and grilled for a light crust, it is served with a variety of complementary sauces for a sophisticated taste experience.

Last but not least, the menu's sweet finale is a delicate mille feuille filled with rich, decadent dark chocolate mousse and topped with baby pear poached in red wine for five hours, rounding out a memorable journey of exceptional culinary finesse.

Three premium varietals from the Côtes du Rhône southern French region have been carefully selected by Chief Sommelier Sam Chong to complement the dishes. First up, to pair with the Carabineros Carpaccio appetiser, is the Signature by la Font du Loup Blanc, Côtes du Rhône 2018 from Château de la Font du Loup. This white wine's strong mineral taste matches perfectly with the flavour profile of the succulent, fresh red shrimp.

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The second hand-picked white varietal is Ogier Artesis Côtes du Rhône Blanc, Côtes du Rhône 2019 which is made with multiple grape varieties. It is light and crystalline with a floral note, and beautifully accompanies the deep-fried Gillardeau oysters. Finally comes the Artesis Côtes du Rhône Rouge, Côtes du Rhône 2019, a red wine with fruity aroma also from Ogier winery, specially chosen for the main course.

The five-course set dinner menu is available from Monday to Saturday, excluding public holidays, at HKD1,188 per person from now till 31 May 2022. Guests can opt for the wine-pairing option for an additional HKD398 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.

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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