

NEWS RELEASE

3 August 2022

**LA TABLE FRENCH BRASSERIE PRESENTS IN-SEASON  
MATSUTAKE MUSHROOM SET DINNER**

As summer is the best season for savouring matsutake mushrooms, from now until 31 August 2022 La Table French Brasserie at New World Millennium Hong Kong Hotel showcases a five-course set dinner menu featuring fresh matsutake mushrooms prepared in different cooking styles with minimal seasoning to showcase the coveted flavour.

The five-course set dinner starts with a refreshing three-layer appetiser with crabmeat salad at the bottom, diced mixed mushroom and pickled matsutake in the middle and scallop ceviche on top, all meticulously paired with a special yuzu dressings to highlight the luscious taste. This is followed by a rich and creamy chowder, packed with fresh clams, matsutake mushrooms, leeks, potatoes and saffron, with a flaky puff pastry top that deliciously soaks up the soup's flavour.

Next on the menu is Boston Lobster with Matsutake Mushroom Linguine accented with bonito flakes and sea urchin espuma – a flavourful combination incorporating many ingredients prized by locals. The main course is a Sous Vide Australian Wagyu Striploin. Slow-cooked to perfection to retain its tenderness and grilled for a light crust, it is served with a variety of side dishes and a generous helping of matsutake mushroom which pairs perfectly with its earthy aroma. Last but not least, a Mocca Mousse Financier with a mushroom-shaped raspberry cheese dessert sums up the exceptional meal.

The Matsutake Mushroom Set Dinner is available from Monday to Saturday (except public holidays) and is priced at HKD1,388 per person. Guests can also opt for a 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](http://newworldmillenniumhotel.com).

With freshly refurbished interiors and a relaxed ambience, La Table French Brasserie is the only hotel 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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La Table French Brasserie Presents In-Season Matsutake Mushroom Set Dinner

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