

la TABLE

French Brasserie

Burgundy Crossover Wine Dinner
17 August 2022, Wednesday

Amuse Bouche 前菜

Black and Gold Pillow

香脆黑金軟枕

Avocado, shrimps

牛油果、鮮蝦

Nicolas Feuillatte Blanc de Blancs, Champagne 2014

Hokkaido Scallop Ceviche

酸漬北海道帶子

Crabmeat salad, piquillo peppers, frisée, crispy waffle

蟹肉沙律、西班牙紅椒、細葉生菜、威化脆片

Domaine Remoriquet, Hautes Côtes de Nuits Blanc 2018

French Pigeon and Wild Mushroom Roulade

法國乳鴿蘑菇卷

Foie gras, red beetroots, black garlic, port reduction

鴨肝、紅菜頭、黑蒜、砵酒燒汁

Domaine Alain Michelot, Bourgogne Rouge 2019

Lemon Sherbet

檸檬雪葩

Roast Rack of Lamb and Braised Wagyu Beef Cheek

烤焗羊架伴紅酒燴和牛面頰肉

Heirloom carrots, pistachio, rosemary jus

古早甘筍、開心果、迷迭香燒汁

Domaine Henri Rebourseau, Gevrey-Chambertin 2017

French Cheese Platter

法國芝士拼盤

Comté AOP 36 months, Brie de Meaux AOP, Chabichou Du Poitou AOP

Domaine Génot Boulanger, Mercurey 1er Cru En Sazenay 2018

Coffee or Tea

咖啡或茶

HKD1,280 per person / 每位港幣1,280 元

Price is subject to 10% service charge. 以上價目須另加一服務費。

Price is not applicable to any discount privileges. 價目不適用於任何折扣優惠。