

# la TABLE

French Brasserie

Game Set Dinner

野味晚膳套餐

5 to 31 October 2022

Menu 菜譜

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## Duck Foie Gras Mousse

鴨肝慕絲

Slow-cook duck leg confit, onion jam, olive toast

慢煮油封鴨腿、甜洋葱醬、橄欖多士

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## Pigeon Consommé

乳鴿清湯

Celeriac, shimeiji mushroom, pigeon ravioli

芹菜根、本菇、乳鴿雲吞

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## Red Wine Braised Wild Roe Deer

紅酒燴野鹿肉

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## Sous Vide Venison Tenderloin

真空低溫慢煮黃麩柳

Cranberry, savoy cabbages, venison jus

蔓越莓、皺葉椰菜、黃麩燒汁

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## Pistachio Chocolate Mascarpone Cream

開心果朱古力意大利芝士忌廉

Blood orange sauce

血橙汁

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## Coffee or Tea

咖啡或茶

HKD1,288 per person / 每位港幣 1,288 元

Price is subject to 10% service charge.

以上價目須另加一服務費。