

CHRISTMAS DAY TASTING MENU

GUINEA FOWL, PLUM, FOIE GRAS

CORN & AVOCADO

ANNATTO & CEVICHE

GIROLLE, PINE, SMOKED PORTOBELLO, GARLIC

Domaine Henri Weber, Riesling, Alsace AOC, France, 2015

NORWEGIAN KING CRAB, OSSETRA CAVIAR, CUCUMBER, GOOSEBERRY

Villa Antinori Bianco IGT, Trebbiano-Malvasia, Tuscany, Italy, 2016

ATLANTIC COD, SQUASH, FENNEL POLLEN, WILD SALMON ROE

Domaine Séguinot Bordet, Chablis, Chardonnay, Burgundy, France, 2016

TURKEY, CHESTNUT, WHITE SAUSAGE, SAGE & ONION

Chateau du Taillan, Merlot-Cabernet Sauvignon, Bordeaux, France, 2009

CLEMENTINE, YOGHURT, TIMUT PEPPER, KUMQUAT

Chateau Doisy-Vedrines, Sauternes, Sauvignon Blanc-Semillon, France, 2003

CHRISTMAS PUDDING, BRANDY CUSTARD

MINCE PIES

HK\$1,488 *per person*

HK\$1,788 *per person with 3 wine pairings*

HK\$1,988 *per person with 5 wine pairings*

TASTING MENU TO BE ENJOYED BY THE WHOLE TABLE