

CHRISTMAS DINNER TASTING MENU

GUINEA FOWL, PLUM, FOIE GRAS
CORN & AVOCADO
ANATTO & CEVICHE

GIROLLE, PINE, SMOKED PORTOBELLO, GARLIC
Churton, Pinot Noir, Marlborough, New Zealand, 2013

LANGOUSTINE, CAULIFLOWER, MELON, TARRAGON
Villa Antinori Bianco IGT, Trebbiano-Malvasia, Tuscany, Italy, 2016

BLACK COD, BROCCOLI, SHELLFISH
Stellenrust, 52 years old vines fermented barrel, Chenin Blanc, Stellenbosch, South Africa, 2016

TURKEY, CHESTNUT, WHITE SAUSAGE, SAGE & ONION
Chateau du Taillan, Merlot-Cabernet Sauvignon, Bordeaux, France, 2009

CRÈME BRÛLÉE, PERSIMMON, APRICOT & VANILLA
Chateau Doisy-Vedrines, Sauternes, Sauvignon Blanc-Semillon, France, 2003

CHRISTMAS PUDDING, BRANDY CUSTARD

MINCE PIES

HK988 *per person*
HK\$1,488 *per person with 5 wine pairings*

TASTING MENU TO BE ENJOYED BY THE WHOLE TABLE &
REQUIRES 5 DAYS IN ADVANCE BOOKING

CHRISTMAS LUNCH TASTING MENU

DUCK, PLUM, FOIE GRAS
CORN & AVOCADO

GIROLLE, PINE, SMOKED PORTOBELLO, GARLIC
Domaine Henri Weber, Riesling, Alsace AOC, France, 2015

TURKEY, CHESTNUT, WHITE SAUSAGE, SAGE & ONION
Chateau du Taillan, Merlot-Cabernet Sauvignon, Bordeaux, France, 2009

CRÈME BRÛLÉE, PERSIMMON, APRICOT & VANILLA
Chateau Doisy-Vedrines, Sauternes, Sauvignon Blanc-Semillon, France, 2003

CHRISTMAS PUDDING, BRANDY CUSTARD

MINCE PIES

HK\$28 *per person*
HK\$828 *per person with wine pairings*

TASTING MENU TO BE ENJOYED BY THE WHOLE TABLE