

GOUGH'S
on Gough

CHRISTMAS EVE MENU

GUINEA FOWL, PLUM, FOIE GRAS

CORN & AVOCADO

ANNATTO & CEVICHE

GIROLLE, PINE, SMOKED PORTOBELLO, GARLIC

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

LANGOUSTINE, CAULIFLOWER, MELON, TARRAGON

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

BLACK COD, BROCCOLI, SHELLFISH

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

HK\$998 *per person*

HK\$1,498 *per person with 5 wine pairings*

CHRISTMAS EVE MENU TO BE ENJOYED BY THE WHOLE TABLE

KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY ALLERGY OR INTOLERANCE
PRICES EXCLUSIVE OF 10% SERVICE CHARGE