

NEW YEAR'S EVE TASTING MENU

DUCK, PLUM, FOIE GRAS
CORN & AVOCADO
SMOKED SALMON & DILL

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

BOSTON LOBSTER, OSSETRA CAVIAR, CUCUMBER, GOOSEBERRY
Villa Antinori Bianco IGT, Trebbiano-Malvasia, Tuscany, Italy, 2016

GROUSE, WHISKY, APPLE, PUMPKIN
Stellenrust, 52 years old vines fermented barrel, Chenin Blanc, Stellenbosch, South Africa, 2016

HEREFORD BEEF, BARLEY, ALE, CELERIAC
Chateau du Taillan, Merlot-Cabernet Sauvignon, Bordeaux, France, 2009

ATLANTIC HALIBUT, MISO, BONITO, PORK
Domaine Séguinot Bordet, Chablis, Chardonnay, Burgundy, France, 2016

PEAR, LEMON, YOGHURT
Chateau Doisy-Vedrines, Sauternes, Sauvignon Blanc-Semillon, France, 2003

CHOCOLATE, M & M

SWEETS

HK\$1,988 *per person*
HK\$2,588 *per person with 6 wine pairings*

TASTING MENU TO BE ENJOYED BY THE WHOLE TABLE