



BLACK TRUFFLE GOUGERES

*Chapel Down Brut Reserve, Kent, England, NV*

RAW IRISH MAJESTIC OYSTER & OSCIETRA CAVIAR

TERRINE OF FOIE GRAS, TROMPETTES DE LA MORT, BLACK TRUFFLES & TOASTED BRIOCHE

*Thomas Barton, Sauternes Reserve, Sauvignon Blanc-Semillon, France, 2005*

ROASTED SCALLOP, JERUSALEM ARTICHOKE & BROWN BUTTER

*Sancerre, Domaine Delaporte, Sauvignon Blanc, Loire Valley, France, 2017*

RISOTTO OF AGED PARMESAN & BLACK TRUFFLE

*Chablis, Domaine Seguinot-Bordet, Chardonnay, Burgundy, France, 2017*

ROASTED TURBOT, CONFIT LEEKS, POMME PUREE & CHIVE SAUCE

*Di Filippo, Colli Martani DOC Riserva, Sangiovese, Umbria, Italy, 2014*

ROASTED BREAST OF ANJOU PIGEON, GLAZED LEG, SEARED FOIE GRAS,  
SMOKED CHESTNUT PUREE, ROASTED SWEDE & PIGEON JUS

*Ian Schubert, Marion's Vineyard, Pinot Noir, Waiarapa, New Zealand, 2015*

TRUFFLED TUNWORTH CHEESE

*Comtesse de Malet Roquefort, Merlot-Cabernet Franc, Bordeaux, France, 2015*

RHUBARB DONUTS & CUSTARD

*Prunotto Moscato d'Asti DOCG, Piedmont, Italy, 2017*

SWEETS

HK\$1.288 *per person*

HK\$ 498 *per person for 5 wine pairings*

HK\$ 698 *per person for 8 wine pairings*

KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY ALLERGY OR INTOLERANCE.