



## SAMPLE TASTING MENU

PREGIGORD TRUFFLE GOUGÈRES

**RAW IRISH MAJESTIC OYSTER & OSCIETRA CAVIAR**

*Domaine Mersiol, Riesling, Alsace AOC, France, 2017*

**TERRINE OF FOIE GRAS,  
MUSHROOM PUREE, PERIGORD TRUFFLE & TOASTED BRIOCHE**  
*Sauternes, Thomas Barton Reserve, Sauvignon Blanc-Semillon, France, 2005*

**ROASTED SCALLOP,  
JERUSALEM ARTICHOKE & BROWN BUTTER**  
*Villa Antinori Bianco IGT, Trebbiano-Malvasia, Tuscany, Italy, 2017*

**RISOTTO OF AGED PARMESAN & PERIGORD TRUFFLE**  
*Chablis, Domaine Seguinot-Bordet, 1er Cru "Fourchaume", Chardonnay, Burgundy, France, 2017*

**ROASTED WILD TURBOT,  
CONFIT LEEKS, POMME PUREE & PERIGORD TRUFFLE**  
*Cantina 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**  
*Comtesse de Malet Roquefort, Merlot-Cabernet Franc, Bordeaux, France, 2015*

**TRUFFLED TUNWORTH CHEESE**

**RHUBARB DONUTS & CUSTARD**  
*Prunotto Moscato d'Asti DOCG, Piedmont, Italy, 2017*

SWEETS

HK\$1,288 *per person*  
HK\$498 *per person for your choice of 5 wine pairings*  
HK\$698 *per person for all 7 wine pairings*

TASTING MENU TO BE ENJOYED BY THE WHOLE TABLE.

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