



## TASTING MENU

PERIGORD TRUFFLE GOUGÈRES

**RAW FRENCH OSTRA 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*

**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 ON TOASTED SOURDOUGH BREAD**

**RHUBARB DONUTS & CUSTARD**

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

SWEETS

HK\$1,088 *per person*

HK\$398 *per person for 4 wine pairings*

HK\$548 *per person for all 6 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.