



SARMENT

Tuesday 2nd April 2019

PERIGORD TRUFFLE GOUGERES

Scarbolo, Ribolla Gialla, Trevenezie, 2017

CRAB MAYONNAISE & DILL

On beef dripping toast

Scarbolo, Pinot Grigio, Friuli, 2017

Scarbolo, Friulano, Friuli, 2017

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VOL AU VENT OF BRAISED BEEF

*Asparagus, creamed spinach, roasted wild mushrooms,
baby artichokes & Madeira sauce*

Scarbolo, Refosco, Venezia Giullia, 2013

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STICKY TOFFEE PUDDING

Toffee sauce & clotted cream ice cream

Prunotto, Moscato d'Asti, Italy, 2017

SWEETS

3 course menu HK\$648 per person

Mineral water, selection of teas & coffees included

Vegetarian options available on request

Kindly inform a member of the team for any allergy or dietary requirement

Prices are exclusive of 10% Service charge