



WONDERS OF THE LOIRE VALLEY

STARTER

LOIRE VALLEY ASPARAGUS WITH HOLLANDAISE SAUCE (V)
OR
COD BRANDADE, FENNEL SALAD & ORANGE DRESSING

Pouilly Fumé, Chateau Favray, Sauvignon Blanc, Loire Valley, 2017

MIDDLE COURSE

ROASTED CORNISH COD,
GARDEN PEAS & WILD MUSHROOMS
OR
PARMESAN RISOTTO,
WITH ROASTED WILD MUSHROOMS & ROCKET SALAD (V)

Anjou Blanc Ivoire, Chateau Soucherie, Chenin Blanc, Loire Valley, 2017

MAIN COURSE

ROASTED BREAST OF ANJOU PIGEON, GLAZED LEG,
SEARED FOIE GRAS, SMOKED CHESTNUT PUREE, ROASTED SWEDE & PIGEON JUS
OR
PARMESAN RISOTTO WITH ROASTED WILD MUSHROOMS, ROCKET (V)

Carmen, Chateau Soucherie, Gamay-Grolleau-Cabernet Franc, Loire Valley, 2013

DESSERT

APPLE " TARTE FINE "
OR

VALANCAY GOAT CHEESE FROM LOIRE VALLEY

Coteau du Layon "Patrimoine", Chateau Soucherie, Chenin Blanc, Loire Valley, 2017

4 COURSE MENU. HK\$698 PER PERSON
HK\$398 per person for 4 wine pairings

KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENT
PRICES EXCLUSIVE OF 10% SERVICE CHARGE