



## TASTING MENU

### RAW BRITTANY "PRAT-AR-COUM" OYSTER & OSCIETRA CAVIAR

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

### TERRINE OF FOIE GRAS, PEACH CHUTNEY & TOASTED BRIOCHE

*Sauternes, Chateau de Bastard, Semillon-Sauvignon Blanc, France, 2009*

### ROASTED SCALLOP, PEA PUREE, SPRING PEAS, BACON & BROWN BUTTER

*Villa Antinori Bianco IGT, Trebbiano-Malvasia, Tuscany, Italy, 2017*

### ROASTED WILD TURBOT, GRILLED COS LETTUCE, ROASTED PORTOBELLO MUSHROOM & SAUCE BOIS BOUDRAN

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

### RACK & SHOULDER OF LAMB, NEW POTATOES, MORELS & LAMB SAUCE

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

### COLSTON BASSET STILTON CHEESE

### STRAWBERRIES, BLACK PEPPER MERINGUE & BASIL SORBET

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

### SWEETS

HK\$1,088 *per person*

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

*HK\$568 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.