



OUR
10 YEAR
JOURNEY

WINE PAIRING CELEBRATION MEMU

SEARED FOIE GRAS AND LENTIL SALAD

Noisette butter

Nyetimber, Classic Cuvee, Brut NV, Sussex, England

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HOKKAIDO SCALLOPS, OSCIETRA CAVIAR

Champagne beurre blanc,
sapphire, lemon thyme

Riesling, S.A. Prüm "Wehlener Sonnenuhr," Mosel,
Germany, 2009

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GRILLED RED SNAPPER, LAVENDER-CHARDONNAY JUS

Zucchini pappardelle, fennel, olives

Chardonnay, Domaine Jean-Michel Gaunoux,
Meursault "Gouttes d'Or" 1er Cru, Burgundy, France, 2009

OR

SLOW BRAISED VEAL CHEEK, SAFFRON ORZO

Parmesan, Parma Ham, sage
Merlot Blend, Château Lafleur Gazin,
Pomerol, Bordeaux, France, 2009

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CHOCOLATE DÉLICE, ESPRESSO AND AMARETTO

Cranberry, walnut - maple syrup ice cream
Tawny Port, Taylor Fladgate 10 Year, Portugal

CHUNKS OF CHOCOLATE
COFFEE, ESPRESSO OR TEA

\$1,260 PER PERSON

DISHES MAY CONTAIN SHELLFISH OR NUTS EXTRACT
PLEASE ASK YOUR SERVER DIRECTLY

ALL PRICES IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE