

la TABLE

French Brasserie

Wine Pairing Dinner Menu

葡萄酒晚宴

2015 January to February 1 至 2 月

Menu 菜譜

Terrine

Foie Gras, Almond Crumble, Prune

鵝肝醬伴杏仁金寶及西梅蓉

Moscato, Grant Burge 2013 - South Australia (Frizzante)

Crab

Alaska Crab Leg, Cucumber, Garlic Butter

烤阿拉斯加蟹腳伴青瓜沙律配蒜香牛油

Joseph Faiveley Bourgogne Blanc 2012 – Burgundy, France

Consommé

Ox tail, Tomato, Black Truffle

黑松露菌番茄牛尾清湯

Surf and Turf

Tenderloin, Tiger Prawn, Foie Gras

扒牛柳伴虎蝦及鴨肝

Rolf Binder Cabernet Merlot Halcyon 2011 - Australia

Opera

Green Tea, Sesame Tuiles, Vanilla

綠茶劇院蛋糕伴芝麻脆片配雲呢拿汁

Coffee or Tea

咖啡或茶

Petits Fours

精美甜點

每位 HKD 港幣 600 元 per person

Additional HKD180 per person for wine pairing

搭配葡萄酒，每位另加港幣 180 元

以上價目均須另加一服務費

All prices are subject to 10% service charge

價目不適用於任何折扣優惠

Prices are not applicable to any discount privilege