

# la TABLE

French Brasserie

## Joseph Janoueix Wine Dinner Menu 24 April 2014, Friday

### Menu 菜譜

#### **Lobster with Golden Jelly Romaine and Ikura**

龍蝦伴金箔啫喱配羅馬生菜葉及三文魚籽  
*Champagne Theophile NV by Louis Roederer*

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#### **Foie Gras with Puff Pastries Figs and Beets**

鵝肝伴千層酥配無花果及甜菜頭  
*Chateau La Gasparde Prestige 2010, Cotes De Castillon*  
*Chateau Le Castelot Grand Cru 2009, St Emilion*

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#### **60°C Guinea Fowl Mushroom and Crispy Ham**

低溫浸煮珍珠雞配蘑菇及香脆火腿  
*Chateau Haut Sarpe Grand Cru 2005, St Emilion*  
*Chateau Haut Sarpe Grand Cru 2008, St Emilion*

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#### **Tomato Consommé** 番茄清湯

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#### **Wagyu Beef Sirloin Cauliflower, Black Truffle, Zucchini and Garlic Jus**

和牛西冷伴椰菜花、黑松露菌、意大利青瓜配蒜香燒汁  
*Clos Des Litanies 2010, Pomerol*

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#### **Chestnut Dacquoise with Caramelised Banana Mango and Strawberry Salad**

焦糖香蕉栗子蛋白餅伴香芒士多啤梨汁

#### **Cookies and Pralines** 曲奇及精選甜點

#### **Coffee or Tea** 咖啡或茶

每位 HKD 港幣 888 元 per person

Price is subject to 10% service charge 以上價目須另加一服務費

Service charge is waived for all "Be Our Diner" members "Be Our Diner" 會員可享免收加一服務費

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