

la TABLE

French Brasserie

Wine Pairing Menu

葡萄酒晚膳套餐

May to June 2015

Menu 菜譜

Homemade Cured Salmon
Dill and Horseradish Cream
醃漬三文魚伴刁草配辣根忌廉

Champagne Theophile NV by Louis Roederer

Ravioli of Ox-tail
Parmesan Cheese
牛尾雲吞伴巴馬臣芝士

Sweet Corn and Scallop Chowder
粟米帶子周打湯

Confit of French Duck Leg
White Bean Casserole, Grilled Asparagus and Star Anise Jus
油封法國鴨腿伴燴白豆、扒蘆筍配八角燒汁

Chateau Le Castelot AOC St Emillion Grand Cru 2009

Hazelnut Chocolate Cake
Strawberry Salad
榛子朱古力餅伴士多啤梨沙律

Coffee or Tea
咖啡或茶

Petits Fours
精美甜點

每位 HKD 港幣 600 元 per person

Additional HKD198 per person for wine pairing
搭配葡萄酒，每位另加港幣 198 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