

la TABLE

French Brasserie

Chateau Cantemerle Wine Dinner
17 October 2015, Saturday

Menu 菜譜

Japanese Hamachi Fillet
Wasabi Orange Sauce, Crispy Ham
日本油甘魚柳伴青芥末橙汁及脆火腿
Champagne Paul Goerg Brut Reserve NV

Black Truffle Risotto
黑松露菌意大利飯
Allees de Cantemerle 2010

Roasted Pigeon Breast
Spinach, Bone Marrow, Salsify, Natural Jus
烤乳鴿胸伴菠菜牛骨筒油、沙參配燒汁
Chateau Cantemerle 1996
Chateau Cantemerle 2001

Tomato Consommé
番茄清湯

Roasted Fillet of Beef
Casserole of Ox Tail, Glazed Rutabaga, Gravy
烤焗牛柳伴燴牛尾、油封黃蘿蔔配牛肉燒汁
Chateau Cantemerle 2009

Deluxe French Cheese
精選法國芝士
Chateau Cantemerle 2012

Coffee or Tea
咖啡或茶

每位 HKD 港幣 980 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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