

# la TABLE

French Brasserie

## Domaine Genot Boulanger Wine Dinner

19 October 2023, Thursday

### Home-smoked Salmon

自家煙燻三文魚

Ikura, pear

魚籽、啤梨

*Nicolas Feuillatte Grande Reserve N.V.*

80

### Langoustine and Scallop Ceviche

酸汁醃海螯蝦及帶子

Sea grapes, shimeiji mushrooms, red radish

海葡萄、本菇、櫻桃蘿蔔

*Domaine Genot Boulanger, Beaune En Lulunne 2018*

### Charcoal-grilled Iberian Pork

炭燒西班牙黑毛豬

Black garlic, sweet corn, thyme jus

黑蒜、粟米、百里香燒汁

*Domaine Genot Boulanger, Puligny Montrachet Les Levrans 2020*

### Pan-fried French Duck Breast

香煎法國鴨胸

Caramelized apple, candy ginger, port jus

焦糖蘋果、蜜餞薑絲、甜酒燒汁

*Domaine Genot Boulanger, Bourgogne Rouge 2018*

### Roasted Lamb Loin

烤焗羊鞍

Pistachio, beet root, mint jus

開心果、紅菜頭、薄荷燒汁

*Domaine Genot Boulanger, Mercurey-Sazenay 1er Cru 2019*

### Grilled Australian Wagyu Beef Sirloin

扒澳洲和牛西冷

Carrots, foie gras pillow, red wine jus

甘筍、鵝肝脆枕、紅酒燒汁

*Domaine Genot Boulanger, Corton Grand Cru Les Combes 2020*

### Double Chocolate Cake

雙重朱古力餅

Nama chocolate, macaroon, raspberry chocolate roll cake

生朱古力、馬卡龍、紅桑子朱古力卷蛋糕

HKD1,380 per person 每位港幣1,380元

*Price is subject to 10% service charge. 以上價目須另加一服務費。  
Price is not applicable to any discount privileges. 價目不適用於任何折扣優惠。*