

la TABLE

French Brasserie

New Zealand Wine Dinner

30 October 2023, Monday

Tuna Tartare with Crispy Beet Chip

吞拿魚他他伴香脆紅菜頭

Pegasus Bay Riesling 2013

Pegasus Bay Riesling 2020



La Table Oscietra Caviar Box

La Table 頂級黑魚子醬盒子

Dog Point Sauvignon Blanc Section 94 2013

Dog Point Sauvignon Blanc Section 94 2018

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

Saint Clair Omaka Reserve Chardonnay 2017

Saint Clair Omaka Reserve Chardonnay 2022

Wagyu Beef Cheek Ravioli

和牛面頰肉雲吞

Palliser Est Pinot Noir 2014

Palliser Est Pinot Noir 2021

Lightly-smoked Jumbo Pigeon

煙燻珍寶乳鴿

Black garlic, port jus

黑蒜、甜酒燒汁

Quartz Reef Pinot Noir 2014

Quartz Reef Pinot Noir 2021

Grilled US Beef Tenderloin

扒美國牛柳

Heirloom carrots, red wine jus

復古甘筍、紅酒燒汁

Craggy Range Sophia 2013

Craggy Range Sophia 2020

Raspberry Chocolate Mousse

紅桑子朱古力慕絲

Yuzu cream, pistachio crumble, diced meringue

柚子忌廉、開心果甘寶、蛋白脆粒

Coffee or tea

咖啡或茶

HKD1,098 per person 每位港幣1,098元

Price is included 10% service charge. 以上價目已加一服務費。

Price is not applicable to any discount privileges. 價目不適用於任何折扣優惠。