

la TABLE

French Brasserie

Chateau D'Issan Wine Dinner
6 October 2016, Thursday

Amuse-Bouche 前菜

Spicy Cauliflower Panna Cotta, Crispy Ham

香辣椰菜花奶凍、脆火腿

Champagne Louis Dousset Brut NV

Menu 菜譜

Poached French Oyster

浸煮法國生蠔

Saffron, tomato

番紅花、番茄

Blason d'Issan 2012

Linguine

意大利扁麵

Porcini, lamb shank

牛肝菌、羊膝

Chateau d'Issan 2006

Chateau d'Issan 2007

Chicken Roulade

雞肉肉卷

Black garlic, red beet

黑蒜、紅菜頭

Chateau d'Issan 2012

Mussel Bisque

青口忌廉湯

Lemongrass, coconut

香茅、椰子

Beef Tenderloin

牛柳

Carrot, white asparagus, red wine jus

甘筍、白蘆筍、紅酒燒汁

Chateau d'Issan 1996

Dark Chocolate Mousse

黑朱古力慕絲

Vanilla cream, cherry compote

雲呢噶忌廉、燴車厘子

HKD1,080 per person / 每位港幣 1,080 元

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

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

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