

la TABLE

French Brasserie

Wynnsday Wine Dinner

Wynnsday 品酒晚宴

22 August 2018, Wednesday

Wynns Coonawarra Riesling 2017

Chilled Fresh Scallop

新鮮帶子

Gobo, tomatoes, sea urchin

牛蒡、番茄、海膽

Wynns Coonawarra Chardonnay 2016

Duck Breast

鴨胸肉

Foie gras, celery root, black truffle

鵝肝、芹菜頭、黑松露菌

Wynns Black Label Cabernet Sauvignon 2016

Pigeon Consommé

乳鴿清湯

Morel mushrooms

羊肚菌

Australian Lamb Loin

澳洲羊鞍

Sumac, green peas, micro greens

香料、青豆、香草

Wynns Coonawarra John Riddoch Cabernet Sauvignon 2015

Australian Wagyu Striploin

澳洲和牛西冷

Quinoa, kalettes, sweet corn

藜麥、抱子甘藍、粟米

Wynns Coonawarra Michael Shiraz 2015

Three-colour Chocolate Mousse

三色朱古力慕絲

Yuzu cream, almond tuiles, pistachio crumble

柚子忌廉、杏仁脆片、開心果脆寶

HKD688 per person / 每位用港幣 688 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 "Epicure". 「嘗薈」會員可享免收加一服務費。

This promotional price is not applicable to any discount privileges. 以上之推廣價並不適用於任何折扣優惠。