

# la TABLE

French Brasserie

Château Giscours

Wine Dinner

06 June 2019, Thursday

Menu 菜譜

*Nicolas Feuillatte, Blanc de Blancs 2008*

## **Lobster Tartare**

Lobster claw, lemon balm, caviar

龍蝦他他伴龍蝦鉗, 檸檬香草, 魚籽醬

*Domaine des Malandes, Chablis Tour de Roy V.V. 2017*

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## **Wild Mushroom Ravioli**

Aged parmesan Reggiano, micro herbs

野菌意大利雲吞伴陳年巴馬芝士, 香草苗

*Sirene de Giscours 2016*

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## **Mieral Duck Breast**

Foie gras, black garlic, celery root

法國鴨胸伴鵝肝, 黑蒜, 芹菜頭

*Chateau du Tertre 2015*

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## **Sous Vide Beef Short Rib**

Roast vegetables, sauce bordelaise

真空慢煮牛小排伴烤菜, 紅酒濃燒汁

*Caiarossa 2010*

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## **Slow Roast Lamb Lion**

Pistachio, morel, lamb jus

慢烤羊扒伴開心果, 羊肚菌, 燒汁

*Chateau Giscours 2006*

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## **Selection of French Cheeses**

Brie, Beaufort, Chabichou

精選法國芝士

*Chateau Giscours 2006*

HKD948 per person / 每位用港幣 948 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". "嘗嘗" 會員可享免收加一服務費。

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