

la TABLE

French Brasserie

Château Giscours Wine Dinner

6 June 2019, Thursday

Menu 菜譜

Nicolas Feuillatte, Blanc de Blancs 2008

Lobster Tartare

龍蝦他他

Lobster claw, lemon balm, caviar

龍蝦鉗、檸檬香草、魚籽醬

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

Wild Mushroom Ravioli

野菌意大利雲吞

Aged parmesan Reggiano, micro herbs

陳年巴馬芝士、香草苗

Sirène de Giscours 2016

Mieral Duck Breast

法國鴨胸

Foie gras, black garlic, celery root

鵝肝、黑蒜、芹菜頭

Château du Tertre 2015

Sous Vide Beef Short Rib

真空慢煮牛小排

Roast vegetables, bordelaise sauce

烤蔬菜、紅酒濃燒汁

Caiarossa 2010

Slow-roast Lamb Loin

慢烤羊扒

Pistachio, morel, lamb jus

開心果、羊肚菌、燒汁

Château Giscours 2010

Selection of French Cheeses

精選法國芝士

Brie, Beaufort, Chabichou

Château Giscours 2006

HKD948 per person / 每位港幣 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". 「嘗薈」會員可享免收加一服務費。

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