

la TABLE

French Brasserie

Jim Barry
Wine Dinner
24 May 2019, Friday

Menu 菜譜

Watervale Riesling 2018

Scallop Tartare

帶子他他

Crispy seaweed, pickled cucumber, cilantro lime gel
脆紫菜、醃漬黃瓜、芫茜青檸汁

The Florita Riesling 2017

The Florita Riesling 2012

Rock Lobster

岩龍蝦

White asparagus panna cotta, caviar, micro herbs
白蘆筍奶凍、魚籽醬、香草苗

Assyrtiko 2017

West Australian Lamb Loin

西澳洲羊柳

Minted green peas, micro greens and shoots, thyme glaze
薄荷青豆蓉、沙律苗、百里香燒汁

The McRae wood Shiraz 2010

Australian Wagyu Beef Striploin

澳洲和牛西冷

Mini beets, broccolini, truffled potato gratin
甜菜頭苗、西蘭花苗、松露菌忌廉焗薯片

The Armagh 2014

The Armagh 2006

After Dinner Cigar

Chocolate ganache, Fromage Blanc ice cream, wild berries
朱古力忌廉、白芝士雪糕、紅桑子

HKD838 per person / 每位用港幣 838 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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