

# la TABLE

French Brasserie

Italian Alba White Truffle Set Dinner

意大利阿爾巴白松露菌晚膳套餐

1 November to 10 December 2022

Menu 菜譜

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## Hokkaido Scallop Ceviche

醃漬北海道帶子

Green apple pearl, shimeji mushrooms

青蘋果珍珠、日本本菇

*Fontanafredda Pradalupo Roero Arneis 2019, Piedmont*

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## Cream of Jerusalem Artichoke

菊芋忌廉湯

White truffle, mushroom toast

白松露菌、雜菌多士

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## Sous Vide Lamb Chop Provencale

真空慢煮普羅旺斯式羊扒

Cauliflower risotto, morel lamb jus

椰菜花燉飯、羊肚菌燒汁

*Fontanafredda Dolcetto d'Alba 2017, Piedmont*

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## Tournedos Rossini

羅西尼牛排

Australian wagyu beef fillet, duck foie gras, onion jam, bordelaise jus

澳洲和牛牛柳、鴨肝、洋葱醬、乾葱紅酒燒汁

*Castello del Poggio Barbera d'Asti 2019, Piedmont*

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## Chestnut Dacquoise

栗子蛋白杏仁餅

Mascarpone cream, meringue, pistachio sauce

意大利芝士忌廉、蛋白酥、開心果汁

*Castello del Poggio Moscato d'Asti 2020, Piedmont*

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## Coffee or Tea

咖啡或茶

The above menu is served with a total of 4-gram white truffle. 以上菜譜包含共四克白松露菌。

HKD1,688 per person / 每位港幣 1,688 元

Additional HKD480 per person for wine pairings 搭配葡萄酒，每位另加港幣 480 元。

All prices are subject to 10% service charge. 以上價目均須另加一服務費。