

la TABLE

French Brasserie

French Périgord Black Truffle x Domaine Kuheiji Set Dinner
法國佩里戈爾黑松露菌 x **Domaine Kuheiji** 葡萄酒晚膳套餐
3 January to 5 March 2022

This evening of finesse showcases the beautiful burgundy varietals from famous sake maker Kamoshibito Kuheiji (醸し人九平次). In 2016, Kuheiji leveraged the family's 300-year experience to produce wines as refined as its sought-after sakes -- and so was born **Domaine Kuheiji** at Morey-Saint-Denis in Bourgogne, France.
細味著名清酒商萬乘釀造「醸し人九平次」的布根地 (Burgundy) 葡萄佳釀，奏出醉心動人一夜。於2016年，萬乘釀造憑其300年悠久經驗，於法國布根地區 **Morey-Saint-Denis** 成立酒莊，致力釀造如清酒般香醇細膩的「**Domaine Kuheiji**」葡萄美酒。

Menu 菜譜

Sea Urchin Mousse

海膽慕絲

Salmon roe, Périgord black truffle

三文魚籽、佩里戈爾黑松露菌

Domaine Kuheiji Bourgogne Chardonnay 2018

Marinated King Fish

醃漬帝皇魚

Melon gazpacho, finger lime, ponzu dressing, Périgord black truffle

蜜瓜凍湯、青檸、柚子醬汁、佩里戈爾黑松露菌

Ricotta Gnocchi

瑞可塔芝士薯蓉麵筋

Baby spinach, mimolette cheese, Périgord black truffle

菠菜苗、米莫萊特芝士、佩里戈爾黑松露菌

Domaine Kuheiji Coteaux Bourguignons 2018

Australian Wagyu Beef Striploin

澳洲和牛西冷

Pomegranate, fig, feta cheese, Périgord black truffle

神石榴、無花果、希臘芝士、佩里戈爾黑松露菌

Domaine Kuheiji Gevrey Chambertin Vieille Vigne 2018

Strawberry Dark Chocolate Truffle

士多啤梨黑朱古力松露

Sesame tuilles, pistachio sponge cake

芝麻脆片、開心果海綿蛋糕

Coffee or Tea

咖啡或茶

HKD1,488 per person / 每位港幣1,488 元

Additional HKD680 per person for wine pairings 搭配葡萄酒，每位另加港幣 680 元。

Additional of **Domaine Kuheiji** selection 額外 **Domaine Kuheiji** 醇酒

Domaine Kuheiji Chambolle Musigny 1er Cru Les Feusselottes 2018

HKD2,280 per bottle / 每枝港幣2,280元

All prices are subject to 10% service charge.

以上價目均須另加一服務費。