

la TABLE

French Brasserie

ITALIAN ALBA WHITE TRUFFLE SET DINNER

意大利阿爾巴白松露晚膳套餐

1/11 - 16/12/2023

Beetroot Infused Salmon Gravlax

紅菜頭浸漬三文魚

Tomato jelly, micro herbs salad

番茄啫喱、香草苗沙律

Domaine Cordier, Bourgogne Blanc, Jean de la Vigne 2022, Burgundy



Organic Onsen Egg

有機溫泉蛋

Rigatini pasta, crispy pata negra, parmesan flakes

意大利長通粉、香脆西班牙風乾火腿、巴馬臣芝士碎片

Domaine François Buffet, Bourgogne Côte d'Or Pinot Noir 2022, Burgundy



Slow-cooked Wagyu Beef Tenderloin

慢煮澳洲和牛牛柳

Mashed sweet potato, heirloom vegetables, morel jus

番薯蓉、古早蔬菜、羊肚菌燒汁

Baovia Barolo 2013, Piedmont



White Chocolate Truffle Mousse

白朱古力松露慕絲

Passion fruit cream, yuzu sorbet

熱情果忌廉、柚子雪葩



Coffee or Tea

咖啡或茶

HKD1,488 per person / 每位港幣 1,488 元

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。

Additional HKD380 per person for 3 glasses of pairing wines.

每位另加港幣 380 元專享三杯搭配葡萄酒。

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