

la TABLE
French Brasserie



FRENCH GUEST CHEF SWAN GIREAUD WINE PAIRING SET DINNER

法國客席廚師 SWAN GIREAUD 醇酒搭配晚膳套餐

14 – 21/9/2024

Chicken Caesar Salad
法式雞肉凱撒沙律

Charles Heidsieck Brut Réserve Collector Edition, Champagne NV

Sea Bream Ceviche
酸汁醃海鱸魚

Monkfish Ballotine

Carrot, chorizo, Béarnaise sauce
鮫鱈魚柳

甘筍、辣肉腸、法式牛油蛋黃汁

Domaine Jean Fournier Marsannay Blanc Cuvée Saint Urbain, Bourgogne 2021

Beef Fillet

Potato mille feuille, meat jus

烤牛柳

焗薯片、燒汁

Château d'Armailhac, Pauillac 2015 (Magnum)

Red Berries, White Chocolate Ganache and Cocoa Crumble

紅莓、白朱古力忌廉及可可脆寶

Coffee or Tea

咖啡或茶

每位 HKD980 per person

Additional HKD398 per person for 3 glasses of pairing wine

另加每位 HKD398 搭配三杯相得益彰的佳釀

All prices are subject to 10% service charge.
Prices are not applicable to any discount privileges.

以上價目均須另加一服務費。
價目不適用於任何折扣優惠。