

# la TABLE

French Brasserie

## ZUCCARDI WINE DINNER

阿根廷 Zuccardi 酒莊醇酒晚宴

25 October 2024, Friday

Welcome Drink

*Blanc de Blancs NV*



**Lightly-grilled Toro Tartare**

Sichuan peppers

火炙拖羅他他

四川花椒

*Q Chardonnay 2022*



**Poached French Pigeon**

Black truffle, savoy cabbages

浸煮法國乳鴿

黑松露、皺紋椰菜

*Concreto 2022*

*Concreto 2014 (2024 Release)*



**Slow-roast Saddle of Lamb Roulade**

Foie gras, thyme jus

慢烤羊鞍卷

鵝肝、百里香燒汁

*Aluvional Altamira 2019*

*Aluvional Altamira 2014*



**Sous Vide Wagyu Beef Tenderloin**

Trio of carrots, jus

真空慢煮和牛牛柳

三式甘筍、燒汁

*Finca Piedra Infinita 2019*

*Finca Piedra Infinita 2013 (2024 Release)*



**Chocolate Combination**

朱古力特色拼盤

每位 HKD1,180 per person

Service charge is waived for Epicure members. 嘗薈會員可享免收加一服務費禮遇。

Discount is not applicable to alcoholic beverages. 含酒精飲料不設任何折扣優惠。

This promotional price is not eligible for any discount privileges. 以上之推廣價並不適用於任何折扣優惠。