

la TABLE

French Brasserie

ARNAUD BAILLOT WINE DINNER

法國阿諾 · 拜悠酒莊醇酒晚宴

13 November 2024, Wednesday

Welcome Drink

Nicolas Feuillatte, Réserve Exclusive Brut NV



Caviar and Potato Foam

魚子醬伴薯蓉泡沫

Arnaud Baillot Saint-Aubin 1er Cru, Le Charmois 2020



Poached Boston Lobster

Ravioli, béarnaise sauce

浸煮波士頓龍蝦

意大利雲吞、香草蛋黃牛油汁

Arnaud Baillot Meursault 2022



Lightly-smoked Iberian Pork

Butternut squash, Sichuan peppers

淡煙燻西班牙黑毛豬

胡桃南瓜、花椒

Arnaud Baillot Bourgogne Rouge, Cote d'Or 2021



Pan-fried French Duck Breast

Red cabbages, port jus

香煎法國鴨胸

紅椰菜、砵酒燒汁

Arnaud Baillot Volnay 2021



Sous Vide Wagyu Beef Tenderloin

Carrot trio, jus

真空慢煮和牛牛柳

三式甘筍、燒汁

Arnaud Baillot Vosne-Romanée 1er Cru Les Beaumonts 2022



Chocolate Combination

朱古力特色拼盤

每位 HKD1,180 per person

Price is subject to 10% service charge. 以上價目須另加一服務費。

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

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。