

SUMMER MUSHROOM OPENING DINNER

FRIDAY, 28 JUNE 2019

AMUSE BOUCHE

mushroom cappuccino in truffle foam

法式餐前小吃 | 蘑菇咖啡泡沫

PERRIER-JOUËT, GRAND BRUT, N.V.

BREADED CHAMPIGNON DE PARIS

gribiche sauce | mache salad | marinated shimeji mushrooms

酥炸白菌 | 法式沙律 | 醋醃本菇 | 他他汁

DOMAINE LEBRUN POUILLY-FUMÉ, LOIRE VALLEY, FRANCE, 2015

RISOTTO

French bouchot mussels | chanterelle mushrooms | aged comte

燴飯 | 法國藍青口 | 雞油菌 | 陳年乾地芝士 | 乾魚子

WILLIAM FEVRE, CHABLIS, BURGUNDY, FRANCE, 2017

PAN-SEARED ATLANTIC SEABASS

chanterelle mushrooms sauce | leek | potato and truffle galette

香煎海鱸魚 | 松露大蒜薯仔撻 | 黃菌忌廉汁

OR

SLOW-ROASTED VEAL LOIN

Madeira sauce | chanterelle mushrooms | Australian black truffle artichoke |
mashed potatoes

慢燒牛仔柳 | 雞油菌 | 朝鮮薊 | 薯蓉 | 澳洲黑松露

LAURENT PONSOT, CUVÉE DES PEUPLIERS, BURGUNDY, FRANCE, 2016

RHUM BABA

marinated strawberries | crème double

巴巴霖酒蛋糕 | 醃士多啤梨 | 特製奶油

MASCARON, GINESTET, SAUTERNES, FRANCE, 2015

COFFEE OR TEA

PETIT FOURS- EDIBLE MUSHROOMS GARDEN

POIRE WILLIAMS EAU DE VIE / GRAHAMS 10 Y.O. TAWNY PORT

4-course degustation dinner

HK 1,188

For those with special dietary requirements or allergies who may wish to know
about the food ingredients used, please ask for the manager
如有特殊飲食要求或對某些事物過敏而希望瞭解食物成分，請您聯繫餐廳經理
Prices are in Hong Kong dollars, subject to 10% service charge

所有價目另加一服務費均以港元計算