

French Wine Dinner

Amuse Bouche 開胃菜

Lobster & XO sauce

龍蝦球 配XO醬

Champagne Louis Roederer Collection
路易王妃香檳collection系列

Starter頭盤

Hand-cut Wagyu Beef Tartare & Lotus root chips

手切和牛他他及蓮藕片

Cotes de Provence Rose By Ott
法國玫瑰酒By Ott

主菜

Seabass two ways & Artichoke, Dried shrimps from Tai O

鱸魚【二味】配朝鮮薊及大澳蝦乾

Pouilly Fume "Les Duchesses" Domaine Laporte, Loire Valley
法國白酒 Laporte Les Duchesses Pouilly-Fumé

Wagyu steak & Red Shrimp, Shrimp paste red wine jus

和牛扒及紅蝦配蝦醬紅酒汁

Louis Latour, Les Pierres Dorees Pinot Noir, Burgundy
法國紅酒 Louis Latour Pinot Noir Les Pierres Dorées

Cheese & Dessert 芝士及甜點

Bleu du Gex from « Les Freres Marchand »

& Orange Peel creme Brulee

「Les Freres Marchand」的 Bleu du Gex 配橙皮焦糖布甸

Domaine Cauhapé, Ballet d'Octobre, Jurançon
法國白酒 Domaine Cauhapé, Ballet d'Octobre

\$698 per person
每位 \$698

All prices mentioned are in Hong Kong Dollars & 10% service charge applies

所有價錢均以港幣計算及需另計10%服務費

Book your table before 13 September to enjoy 20% savings on the French Wine Dinner

9月13日前訂座即可享8折早鳥優惠

Accor Plus/ ALL Plus members will receive a 10% discount.

雅高A卡佳/ 雅高臻享卡會員可尊享9折優惠



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FAMILY WINE MERCHANTS

THE PAVILION