

AMBER

WINE LUNCH

wine pairing lunch menu

veuve clicquot ponsardin brut NV

vigna tabaria 2007

suavia 2007

la vieille ferme lasira 2004

concha y toro 2006
'marques de casa concha'
christian drouin NV

pirie 'clark's' 2006

"petuna" ocean trout

autumn vegetables & mushrooms

challans duck

butternut squash

foie gras

CHAMPAGNE & AMUSE BOUCHES

reims ◦ france ◦ ◦ ◦

PATRICK'S SELECTION OF WINES

roero ◦ arneis ◦ D.O.C.G. ◦ italy ◦ ◦ ◦

soave classico ◦ D.O.C. ◦ italy ◦ ◦ ◦

côte du luberon ◦ france ◦ ◦ ◦

merlot ◦ repel valley ◦ chile ◦ ◦ ◦

pommeau de normandie ◦ france ◦ ◦ ◦

botrytis riesling ◦ tasmania ◦ australia ◦ ◦ ◦

STARTER

served raw but marinated with seafood
lemon cream & emulsion of garden herbs ◦ ◦ ◦

served as a small salad over an artichoke panna cotta with
extra virgin hazelnut oil & tartine with iberico bellota ◦
[this starter can be adapted for vegetarians] ◦ ◦ ◦

& corn in three preparations: a traditional pâté,
consommé with "ravioli" & corn salad with duck delicacies ◦ ◦ ◦

veloute ◦ parmesan cream & custard,
shaved black winter truffle ◦ white onion bread roll ◦ ◦ ◦

pressed with smoked freshwater eel
white onion mousseline with mac vin jell-O ◦ ◦ ◦

prime ribeye

main COURSE

the eye oven roasted ◦ the cap braised with basque country bacon, onions & organic carrots ◦ ◦ ◦

challans chicken

breast poached then roasted, minced leg ◦ parmesan whipped polenta ◦ glazed chestnuts & shallots ◦ albufera emulsion ◦ ◦ ◦

meager

pan-fried on sour dough bread shaving with puy lentil, pork trotter & smoked bacon broth ◦ ◦ ◦

line caught cod

dorsal fillet “demi sel” roasted on the skin, belly served as a “brandade” ◦ cuttle fish & zucchini skin “tagliatelle” ◦ hand pounded condiment ◦ ◦ ◦

violet baby artichokes

& black trumpet mushrooms over a winter truffle & parmesan reggiano risotto, served; “mantecato” ◦ ◦ ◦ [this main course can be adapted for vegetarian]

oreo

PRE DESSERT

coconut ice cream cookie ◦ ◦ ◦

french farmer cheeses

CHEESE OR DESSERT

matured by bernard anthony ◦ ◦ ◦

amber's dessert tasting

mango, lime & mascarpone pavlova ◦ ◦ ◦

espresso ice-cream with whiskey cream
caramelized salted puff pastry & dulce de leche ◦ ◦ ◦

albinao 85% chocolate soufflé ◦ ginger bread anglaise ◦ ◦ ◦

5 courses, illy coffee/tea & petits fours ◦ ◦ ◦

460

or

5 courses as mentioned above

648

Including wine pairing ◦ ◦ ◦

all price in hong kong dollars & subject to 10 % service charge