

WINE LUNCH

CHAMPAGNE & AMUSE BOUCHES

NV veuve clicquot ponsardin 'brut' champagne ◦ reims ◦ france ◦ ◦ ◦

PATRICK'S SELECTION OF WINES

2008 zenato lugana ◦ san benedetto ◦ italy ◦ ◦ ◦

2007 spiegel hiedler grüner veltliner ◦ langenlois-kamptal ◦ austria ◦ ◦ ◦

2008 wiapara hills pinot noir ◦ wiapara ◦ new zealand ◦ ◦ ◦

2007 zonin 'ripasso di valpolicella' corvina, rondinella & molinara ◦ veneto ◦ italy ◦ ◦ ◦

2006 dom. cauhapé 'ballet d'octobre' jurançon ◦ bordeaux ◦ france ◦ ◦ ◦

n/v dormus de vilarnan cava rosso ◦ sant sadurni ◦ spain ◦ ◦ ◦

STARTERS

dungeness crab with lemon & chive
over 'romanesco' cauliflower panna cotta ◦ ◦ ◦

duck foie gras with spiced mas amiel wine poached pear
& shaved crispy ginger bread ◦ ◦ ◦

winter root vegetables some pickled, others prepared as a jellified consommé
ravioli of fresh horseradish & confit tomato ◦ ◦ ◦
[this starter is vegetarian]

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

MIDDLE COURSES

- crayfish** tails with 'foie blond' custard & chestnut emulsion ◦◦◦
- duck foie gras** ravioli with black winter truffles over a creamy violet artichoke & poultry velouté ◦◦◦
- diver scallops** with lamb's lettuce, winter truffle, "lard cul noire" kabocha squash & hazelnut purée ◦◦◦

main COURSES

- mial chicken** poached then roasted with garden herbs, toasted sourdough bread sauce, stuffed morels, fava beans & green asparagus ◦◦◦
- plaice 'petit bateau'** steamed, lemon & sarawak pepper glaze risotto of cevenne onions & green garden peas ◦◦◦
- iberian pork belly** lacquered with vintage sherry vinegar enhanced jus kabocha pumpkin gnocchi and trumpet mushrooms ◦◦◦

TASTING DESSERTS

- wild strawberry** prepared with mascarpone as a vacherin 'coque' ◦◦◦
- victoria pineapple** with white rum, 'blancs monte' banana sorbet & grated lime peel ◦◦◦
- guanaja chocolate** 'moelleux' with whipped cream & crushed raspberries raspberry sorbet ◦◦◦

6 courses including wine pairing ◦◦◦

648