

alvaro palacios wine dinner

all wines served are produced by alvaro palacios

wine pairing by patrick frawley

menu by richard ekkebus, pierre altobelli & matthieu godard

menu

canapés

2007 *petalos, Bierzo*

amuse bouches

cuttlefish 'kou ika'

with warm 'cul noire' lardo

warm potato salad & aioli

2007 *propiedad, Rioja*

blue lobster

roasted in its shell with alsatian bacon

young spring vegetables & bordelaise sauce

2007 *la montesa, Rioja*

'burgeaud' duck

poached then roasted

with turnips & 'civet' sauce

2005 *les terrasses, Priorat*

iberian pork

chin & cheek with fava beans

black truffle coulis

1999 *l'ermita, Priorat*

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manchego 'viejo'

melted on crispy sourdough bread

a salad of heirloom beetroots & cherries

2007 *finca dofi, Priorat*

wild strawberries

from andalusia prepared with mascarpone

as a vacherin 'coque'

petits fours

served with coffee, tea or infusions



6-course menu including wine pairing at HK\$3,488.00 per person

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

sato no homare sake dinner

sake by sato no homare & sake pairing by sake sommelier madoka numata & head sommelier patrick frawley
menu by richard ekkebus, pierre altobelli & matthieu godard

menu

winter root vegetables

some pickled, others prepared as a jellified consommé
a ravioli of fresh horseradish & confit tomato
kakunoko junmai daiginjo

fresh anchovies

marinated, over aubergine caviar
with fine champagne
hana awase junmai ginjo

langoustine

steamed with langoustine custard, grated belotta
fava bean puree & 'cevennes' onion emulsion
kurogin junmai ginjo

mana-katsuo

steamed with soy butter sauce
grated lime & fresh ginger
yukinomai sparkling junmai ginjo

milk-fed veal

shank braised then glazed, the veal's best ends
stuffed 'brown' morels & parmesan creamed spaghetti
junmai ginjo

pineapple

with white rum, 'blancs monte'
banana sorbet & grated lime peel
sweet junmai ginjo

petits fours

served with coffee, tea or infusions



6-course menu including wine pairing at HK\$2,388.00 per person

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