

# NOBLE GROWER CHAMPAGNE DINNER

From 15 July to 15 September 2024

In summer time, nothing is better than enjoying a glass of Grower Champagne. Described by author of the Champagne Guide Peter Liem, as being "... among the finest in the Cote des Blancs, marked by a rare intensity of soil expression and a sleek, sophisticated harmony", the champagnes of Pascal Doquet are widely accepted as some of the best in the region.

Pascal Doquet Arpege 1er Cru Blanc de Blancs Extra Brut NV

It's a compact wine with good structure and lovely savoury detail. It's quite citrus driven, with lemons and a touch of grapefruit pith, as well as some mineral detail and a stony edge to the concentrated fruit.

## MENU

Crab Meat and Prawn Cocktail with Avocado

蟹肉蝦咯嗲配牛油梨

or

Hokkaido Scallop Carpaccio and Sous-vide Abalone with Ceviche Dressing

檸檬汁醃北海道帶子及慢煮鮑魚

or

Pan Fried Foie Gras with Sous-vide Grapes and Cherry Sauce

香煎鴨肝配慢煮提子及車厘子醬

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Grilled Prime Rib Eye Steak with Truffle Jus 200g

扒美國頂級肉眼牛扒配黑松露汁 200克

or

Roasted Yellow Chicken with Fa Due Wine

酒香黃油雞

or

Roasted Toothfish Fillet with Champagne Caviar Cream Sauce

燒南極深海鱈魚配香檳魚子忌廉汁

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Yuzu Cream Cheesecake with Champagne Jelly and Blueberry Compote

柚子忌廉芝士餅配香檳啫喱及藍莓醬

or

Crepe Suzette

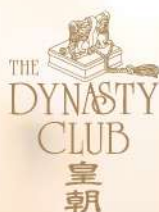
法式橙酒班戟

\$798 Per Person

Pairing with a Glass of Champagne

\$650 Per Person

Without Champagne



\* 惠顧人數: 2 至 5 位 - 九折優惠

**10% discount will be offered for 2 to 5 persons**

\* 惠顧人數: 6 位或以上 - 八折優惠

**20% discount will be offered for 6 persons or above**

( For pairing of champagne dinner menu,  
whole bottle of champagne included for group booking of 6 persons )

