

NOBLE ROSÉ CHAMPAGNE DINNER

APPETIZERS

ESCARGOTS WITH SHALLOTS, PARSLEY AND GARLIC TOAST

香草牛油焗田螺配蒜蓉包

GRILLED SCALLOP WITH BUTTERY PARSNIPS AND CAVIAR

烤帶子配白甘筍及魚子醬

JAPANESE BEEF TATAKI SALAD WITH PICKLED
BEETROOT AND FIGS

日式炙生牛肉沙律配醃紅菜頭及無花果

MAIN

GRILLED A4 KAGOSHIMA SATSUMA BEEF RIBEYE 140G

烤鹿兒島薩摩A4和牛肉眼扒

GRILLED SALMON FILLET WITH SQUID INK MASHED POTATO AND
BOUILLABAISSE SAUCE

烤三文魚柳配墨魚汁薯蓉及海龍皇汁

ROASTED YELLOW CHICKEN WITH CHINESE FA DUE WINE

酒香燒黃油雞

SPAGHETTI WITH CRAB MEAT AND WHITE CREAM SAUCE

松葉蟹肉忌廉汁意大利麵

DESSERT

STRAWBERRY WITH ROSÉ CHAMPAGNE ICE CREAM
AND ROSE JELLY

玫瑰香檳雪糕配士多啤梨及粉紅啫喱

HK\$798 PER PERSON

PAIRING WITH A GLASS OF CHAMPAGNE*

INCLUDES A CHOICE OF APPETIZER, MAIN AND DESSERT

HK\$650 PER PERSON

INCLUDES A CHOICE OF APPETIZER, MAIN AND DESSERT

10% DISCOUNT WILL BE OFFERED FOR 2 TO 5 PERSONS
20% DISCOUNT WILL BE OFFERED FOR 6 PERSONS OR ABOVE

惠顧人數：2至5位 九折優惠
惠顧人數：6位或以上 八折優惠



AR LENOBLE ROSÉ
TERROIRS "MAG15"

The Producer AR Lenoble is one of the rare producers in Champagne that has been consistently family-owned and entirely independent since the very beginning. They have quietly yet confidently transformed AR Lenoble into one of the jewels of the Champagne region. A pioneer and committed to sustainable development and biodiversity for over 20 years, AR Lenoble is the second Champagne House to be certified "High Environmental Value" Level 3 in 2012.

The Tasting

Nose

The pure and aerial nose harmoniously blends red fruit and citrus fragrances.

Palate

The rich and elegant palate is seduced by this wine's freshness and subtle notes of crunchy red fruit.

AR Lenoble Rosé Champagne

NV 75cl is a vivacious Rosé

Champagne that's firm and minerally with flavours of dried apricot, almond skin, singed orange peel and fresh ginger that are accessible and finely knit. Lingering finish.

* FOR THE CHAMPAGNE PAIRING MENU,
ONE FULL BOTTLE OF CHAMPAGNE IS INCLUDED
FOR GROUP BOOKINGS OF 6 PERSONS.
(THE SECOND BOTTLE OF CHAMPAGNE AT FULL PRICE)



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