

# NOBLE GROWER CHAMPAGNE DINNER

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

Grilled Hokkaido Scallop with Caviar

烤北海道帶子配魚子醬

or

French Foie Gras Terrine with Champagne Jelly

法式鵝肝凍批配香檳酒啫喱

or

Crispy Crab Cake Salad with Smoked Corned Beef

香脆蟹餅沙律配煙燻牛肉

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Grilled Kagoshima Satsuma A4 Rib Eye Steak 150g

日本鹿兒島薩摩A4黑毛和牛肉眼扒150克

or

Traditional Smoked Silver Pomfret Fillet with Potato Salad

傳統煙銀鷹倉魚柳配薯仔沙律

or

Slow-Cooked French Pigeon with Wild Mushroom and Cherry Sauce

慢烤法國乳鴿配野菌及車厘子汁

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Champagne Raspberry Tres Leches

香檳紅桑子特蕾斯蛋糕

or

Crepe Suzette

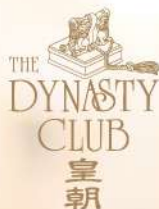
法式橙酒班戟

\$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 )

