

THE
[fRENCH]
WINDOW

WEEKEND WINE LUNCH

Amuse Bouche

Chefs choice

Pressed Bresse Chicken

Toasted brioche, carrot purée, pickled onions

Squid 'risotto'

Slow cooked squid, cauliflower, scallop

Duck

Bresse Duck, peas, cabbage, asparagus, truffle polenta

Or

Cod

Atlantic cod, cabbage and asparagus terrine, mussel veloute

Pre- Dessert

Chefs choice

Strawberries

Iced parfait, milk jelly, shortbread, white chocolate soil

SELECTION OF WINES

Duval Leroy Brut Reserve NV, Champagne, France

Josmeyer Mise du Printemps 2015, Pinot blanc, Alsace France

Heritiers du Comtes Lafon Macon-Villages 2010, Chardonnay, Burgundy, France

Felettig Henri Chambolle Musigny 2014, Pinot Noir, Burgundy, France

Petit Guiraud by Chateau Guiraud 2010, Sauvignon blanc & Semillon, Sauternes, France
(Add \$80 per glass)

HK\$500 per person

10% service charge applies