

# Weekend wine LUNCH

offered from 12:00noon with last order by 2:00pm  
6 courses including wine pairing ◦◦◦

798

## JOHN'S SELECTION OF WINES

<b>n/v brut</b>	veuve clicquot ponsardin – reims, france ◦◦◦
<b>2009 riesling</b>	hugel – alsace, france ◦◦◦
<b>2010 chardonnay</b>	antinori, castello della salla 'bramito' – umbria, italy ◦◦◦
<b>2007 pinot noir</b>	michel gros – hautes côtes de nuits, burgundy, france ◦◦◦
<b>2008 touriga franca/ tinta roniz/ touriga nacional</b>	ramos pinto 'duas quintas' – douro, portugal ◦◦◦
<b>2010 chenin blanc</b>	domaine des forges – côteaux du layon st aubin, loire valley, france <i>add 150 per glass</i>

## STARTERS

<b>smoked dutch eel</b>	with ham hock, winter vegetables served as a salad tossed in vintage sherry vinegar & savora mustard emulsion ◦◦◦
<b>royal cabanon oyster no. 1</b>	served over a oyster panna cotta, beetroot, shaved cauliflower, hazelnut & malt vinegar ◦◦◦
<b>duck foie gras</b>	marinated in red wine; prepared as a terrine with quince & toasted pistachio ◦◦◦

## MIDDLE COURSE

<b>jerusalem artichoke</b>	velouté with black winter truffle, grated chestnut & wild mushroom flaky bread roll ◦◦◦	
<b>puntalette</b>	prepared like a risotto with alsatian bacon & white mushrooms 'carbonara' style with black winter truffles ◦◦◦	add 160
<b>petuna ocean trout</b>	dorsal fillet confit, the belly seared with grenobloise & yarra valley caviar, leek in vinaigrette ◦◦◦	

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

## main COURSES

- wild pheasant** pie with foie gras & smoked pork belly  
winter salad with chestnuts and cranberries \* ◦◦◦
- line caught atlantic cod** roasted on the skin with thyme, salt roasted celeriac  
iberian pork neck in cabernet sauvignon reduction ◦◦◦
- grefeuille lamb** neck braised, heirloom carrots &  
dried apricots, hung yogurt with lemon & sesame crisp ◦◦◦

*(\* )Please be aware that wild game dishes may contain shot pellets and small bones*

## CHEESE

- french farmer cheeses** selection, matured by bernard antony ◦◦◦ add 152

## TASTING DESSERTS

- pink grape fruit** & campari sorbet over  
hibiscus jell-O ◦◦◦
- 'victoria' pineapple** poached in fragrant spiced syrup with corinthian raisins  
banana sorbet, grated lime peel ◦◦◦
- manjari 64% chocolate** bar glazed with bitter chocolate  
& passion fruit sorbet ◦◦◦

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