

Fine Wine Dinner for Two 美酒二人晚餐 \$2180

**Two French President Onion Soup
(Foie Gras, Truffle pate, Puff Pastry Onion Soup)
法國總統洋蔥湯兩份**

**Charcuterie Platter to share
(Iberico Bellota, Cold cuts, Selection of French cheese, Foie Gras)
法式雜錦拼盤 (橡果黑毛豬火腿, 凍肉, 法國芝士, 鵝肝)**

**Tenderloin Rossini (Full Blood Wagyu)
with Morels & Foie Gras, Salad & Handcut Fries cooked in duck fat
法式菲力扒 (全血純和牛) 配羊肚菌鵝肝, 沙律及手切鴨油薯條**

**Rib Eye (Full Blood Wagyu)
with Salad and Handcut Fries cooked in duck fat
肉眼扒 (全血純和牛) 配沙律及手切鴨油薯條**

**Crepe Suzette for 2
法式鮮橙火焰班戟 二人份**

**Chateau Neuf Du Pape Domaine de la Pinede 2015 or
Saint Emilion Grand Cru Saintayme 2014 or
Haut Medoc Chateau Peyrabon 2009 or
A Bottle of Champagne
法國紅酒一瓶 或 法國香檳一瓶**

**10% service charge
\$180 corkage per bottle
\$100 cake cutting**