



Château Cos d'Estournel x Black Truffle Wine Dinner
27th June 2018

WELCOME CHAMPAGNE

FRASER ISLAND SPANNER CRAB
Jerusalem Artichoke, Samphire, Seaweed Cracker
費沙島加菲蟹肉 海蘆筍 洋薊 紫菜
Cos d'Estournel blanc 2013

SEARED ABALONE
French Organic White Asparagus, Oriental Sichuan Pepper Sauce
法國有機白蘆筍 鮑魚 川椒汁
Pagodes de Cos 2009

LAVENDER & HONEY ROASTED AGED DUCK
Scallion, Sweet Potato
薰衣草蜜糖烤鴨 香蔥 甘薯
Cos d'Estournel 2008

COCOA ROASTED MILK FED LAMB RACK
Fresh Grape, Aromatic Herbs
可可仁烤乳飼幼羊排 葡萄 香草
Cos d'Estournel 2005

JAPANESE WAGYU BEEF A4 KAGOSHIMA
Seared Foie Gras, Black Truffle Jus
鹿兒島A4和牛 香煎鴨肝 黑松露汁
Cos d'Estournel 2003

FINE SELECTION OF CHEESE
Homemade Marmalade Jam
精選芝士 配 橘子醬
Cos d'Estournel 1989

HK\$1,380 for 6 courses with wine pairing

Mira Plus Members enjoy Nett price.

Prices above are subject to 10% service charge. If you have food allergies, please ask our staff for assistance with menu choices.