



PERRIER-JOUËT CHAMPAGNE DINNER

13th September, 2024, Friday | 7:30PM – 10:30PM

Bread & Butter

Amuse

Perrier-Jouët Grand Brut NV

Kaviari Smoked Eel

champagne espuma, pike roe
Perrier-Jouët Blanc de Blancs NV

Mazara Red Prawn (MSC)

Hokkaido uni, salt baked celery root

Rougie Duck Foie Gras

vanilla apricots, amaretti crumbs
Perrier-Jouët Blason Rosé NV

Pacific Suzuki Seabass

grapefruit butter sauce

Burgundy Guinea Fowl

porcini, Paimpol beans, chestnut veloute
Perrier-Jouët Belle Époque 2014

Caramel Custard Tart

yuzu sabayon

Petit Fours

HK\$1,288 for 6 courses

with 4 glasses of champagne pairing

Advance booking is required. Mira Plus Members enjoy 15% discount.
All prices are subject to 10% service charge.