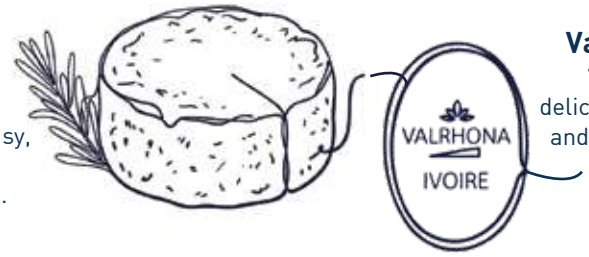
PREMIUM CHEESE & CHOCOLATE PAIRING PLATTER

Pouligny Saint Pierre
Origin: Loire Valley, France (Pouligny)
Milk Type: Goat's milk
Tasting Profile: Fresh and elegant with citrusy, herbal tang. Creamy and lightly floral when young, more savory and nutty when matured.



Valrhona Ivoire 35% Chocolate
Tasting Profile: Warm milk aromas, delicate vanilla notes; evocative of butter and lightly sweet, iridescent sweetness.

Recommended Wine Pairing: Sileni Estate Straits 2022 (Sauvignon Blanc)

Crèmeux de Bourgogne with Truffles
Origin: Burgundy, France
Milk Type: Pasteurised cow's milk with crème fraîche
Tasting Profile: Luxurious triple-cream style cheese. Buttery and milky with a luscious, melt-in-the-mouth feel, clean lactic tang, subtle saltiness, and a delicate mushroom-like aroma of its soft white rind.

Valrhona Jivara 40% Chocolate
Tasting Profile: Creamy chocolatey flavor with vanilla and malt notes.

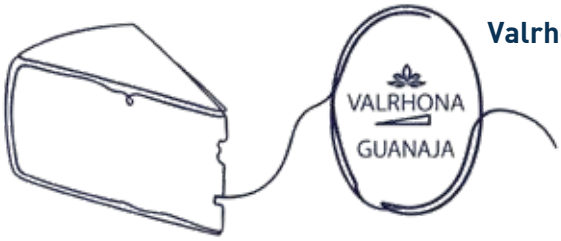
Recommended Wine Pairing: Bourgogne AOC, Les Hauts de Milly 2022 (Pinot Noir) or Schloss Vollrads, Kabinett 2023 (Riesling)

Beaufort Chalet d'Alpage
Origin: Savoie, French Alps (Beaufort AOP)
Milk Type: Raw cow's milk
Tasting Profile: Creamy yet firm, with pronounced nutty sweetness. Aromas of pasture grass, toasted bread, and roasted nuts.

Valrhona Manjari 64% Chocolate Coated Caramelized Hazelnut
Tasting Profile: Fruity, tangy, dark chocolate with exceptional note of berries and a satisfying velvety finish.

Recommended Wine Pairing: Bourgogne AOC, Les Hauts de Milly 2022 (Pinot Noir)

Comte 36 Months
Origin: Jura, France (Comté AOP)
Milk Type: Raw cow's milk
Tasting Profile: Complex, nutty flavour with caramelized sweetness and savory finish. Aromatic notes of hay, toasted grains, and light caramel.



Valrhona Guanaja 70% Chocolate
Tasting Profile: Balanced grilled, bittersweet notes with a strong, intense character. An elegant blend of Grand Crus.

Recommended Wine Pairing: Ronan by Clinet 2019 (Merlot)

Bleu de Séverac
Origin: Occitanie, France (Séverac-le-Château)
Milk Type: Cow's milk
Tasting Profile: Creamy with a balanced mix of savory, salty, and lightly spicy notes. Intense, earthy, hints of mushrooms, wet stone, and grass.

Valrhona Dulcey 32% Caramelized Chocolate
Tasting Profile: Biscuity, buttery, shortbread-biscuit notes with hints of caramel.

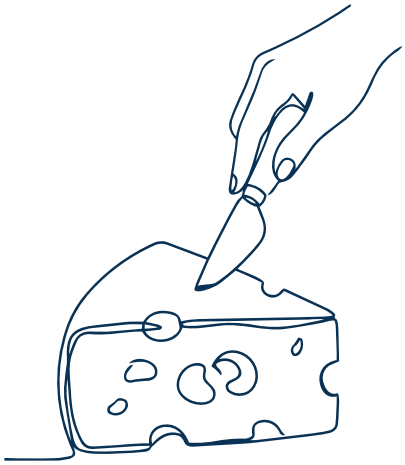
Recommended Wine Pairing: Sperry Grand Cru Winzenberg 2023 (Gewurztraminer)

*wine pairings are not included and are charged as supplement

ALL YOU CAN CHEESE & CHOCOLATE

FRENCH CHEESES CORNER

Morbier, Camembert de Normandie, Comté 24 Months, Brie de Meaux,
Ossau-Iraty, Époisses, Fourme d'Ambert Fermiere & Condiments



CHEESE BREAD CORNER

Served with Olive Oil & Balsamic

CHEESE & CHOCOLATE DESSERTS

Brillat Savarin Cheesecake
Mascarpone & Strawberry Tart
Valrhona 70% Dark Chocolate Mini Tart
Chocolate Opera
Valrhona 66% Pur Caraibe Chocolate Macarons
Black Forest Verrine

CHOCOLATE TABLET

White Chocolate 34% with Cranberry & Pistachio
Milk Chocolate 40% with Hazelnut & Salted caramel
Dark Chocolate 70% with Roasted Almond & Candied Orange

A LA MINUTE LIVE STATION

Raclette Cheese
with Sliced Baguette, Cornichons, Pickled Baby Onions, Ratte Potatoes, Poached Eggs

Smoked Cheese Fondue Fountain
Cheese Pork Sausages, Green Apple, Garlic & Olive Oil Toast

Home-made Pasta Station
Carbonara Style

Chocolate 62% Lava Cake
Chocolate Lava Cake, Cappuccino Cream

Chocolate "Raclette"

HK$588 per person

Dairy Pork Alcohol Vegetarian

Price is subject to 10% service charge. Please inform our staff if you have any dietary restrictions in advance.