

# CHRISTMAS EVE 24TH OF DECEMBER, 2016

CHRISTMAS HORS D'OEUVRES 圣诞餐前小点

FINE DE CLAIRE OYSTER 芬迪克莱生蚝

*Pine Ridge, Chenin Blanc – Viognier 2014, California, United States*

SCALLOP CEVICHE

*cilantro | ginger | orange*

青柠汁腌扇贝, 香菜, 鲜姜, 橙子

*Kumeu River, Village Chardonnay 2014, New Zealand*

JERUSALEM ARTICHOKE

*potage truffle | crouton*

耶路撒冷朝鲜蓟浓汤, 松露, 面包块

FOIE GRAS TERRINE

*balsamico | apple*

鹅肝酱, 意大利黑醋, 苹果

*Donnhoff, Riesling 2014, Nahe, Germany*

CHRISTMAS TURKEY

*cranberry sauce | pumpkin*

圣诞火鸡, 蔓越梅汁, 南瓜

*Lompec Wine Co., Pinot Noir 2014, Santa Rita Hills, United States*

SLOW-COOKED ANGUS BEEF SHORT RIB

*chestnut | parsnip puree | black garlic | beef sauce*

慢煮安格斯牛小排, 栗子, 防风根泥, 黑大蒜, 牛肉汁

*Chateau La Louviere 2010, Pessac-Leognan, France*

CHRISTMAS WHITE CHOCOLATE

*sable | violet*

法芙娜白巧克力“枕头”, 脆饼, 紫罗兰花瓣

*Chateau de La Roulerie, Coteaux du Layon 2014, Loire Valley, France*

SET MENU - RMB 738

738元/位

OPTIONAL WINE PAIRING - RMB 498 (75ML PRE SERVING)

配酒需另加498元/位

