

St. Martin's Goose & Wine Dinner

AMUSE BOUCHE OF CRAYFISH VOL-AU-VENT IN LOBSTER BISQUE

龍蝦湯伴小龍蝦酥盒

Raumland, V. Triumvirat Grande Cuvée Brut, Rheinhessen, Germany, 2005

GOOSE LIVER TERRINE

smoked eel | apple jelly | marinated daikon | beetroot | toasted brioche

鵝肝醬

煙鰻魚 | 蘋果果凍 | 醃蘿白 | 紅菜頭 | 烤多士

Gernot & Heike Heinrich, Weissburgunder Leithaberg DAC, Burgenland, Austria, 2013

DOUBLE BOILED ROYAL PIGEON CONSOMMÉ

vegetables julienne | shaved black truffle | puff dome

酥皮燉特級乳鴿清湯

蔬菜絲 | 黑松露

OVEN-ROASTED GERMAN CRISPY GOOSE, GRAVY

potato dumpling | baked apple | red cabbage

德國脆皮烤鵝伴肉汁

薯蓉團子 | 焗蘋果 | 紫椰菜

Philipp Kuhn, Kirschgarten Pinot Noir Grosses Gewächs (Grand Cru), Pfalz, Germany, 2014

CHESTNUT VERMICELLI DESSERT

marinated persimmon | spiced pecan tuiles

甘栗芭菲 | 醃柿子合桃脆條

Karl Erbes, Ürziger Würzgarten Riesling Auslese, Mosel, Germany, 2005

Freshly brewed coffee or selected fine teas

Autumn petit fours

HK\$1,490 plus 10% service charge per person

BRASSERIE
on the **EIGHTH**