

## Taste of WHISK

### **\* Duck Foie Gras Terrine**

Pear, Spice Bread, Red Wine

*Champagne Louis Roederer Premier NV*

### **Escargots Ragout**

Lentil, Morteaux Sausage, Quail Egg

*Côtes de Nuits Domaine du Château Gris « Clos de Lupé » 2008 [R]*

### **\* Hokkaido Scallop [N]**

Oyster, Topinambours, Black Truffle

*Chablis William Fèvre Champs Royaux 2009 [W]*

### **Norwegian Cod Fish**

Zucchini, Aioli, Bouillabaisse Sauce

*Bordeaux Château Haut Mayne Blanc 2009 [W]*

### **\* M7 Wagyu Beef “Rossini”**

Spinach Subric, Maxim's, Truffle Potato

*St Estèphe Château La Commanderie Cru Bourgeois 2009 [R]*

### **\* Espresso Delight**

Spiced Biscuit, Chocolate, Cinnamon Ice Cream

*Anjou Domaine de Bablut Coteaux de L'Aubance Sélection 2005 [W]*

**\* Four course at HK\$780**

**Six course at HK\$1,088**

**Wine Pairing(100ml per glass)**

**\* Four course wine pairing at HK\$340**

**Six course wine pairing at HK\$480**

Supplementary Charge

\*\*\*\*\* Last Order by 22:00 \*\*\*\*\*