

## Wine & Dine at WHISK

### **(|) Wagyu Beef Carpaccio**

Tartare, Beetroot, Truffle Oil

*Château Haut Mayne 2007 (100ml)*

### **Escargot Ragout**

Lentil, Morteaux Sausage, Quail Egg

*Château Le Pey Bordeaux 2007 (100ml)*

### **Crispy Suckling Pig**

Glazed Apple, Spiced Red Wine Sauce

*Hermitage La Petite Chapelle Paul Jaboulet 2004 (100ml)*

### **Milk Chocolate Jivara Delight**

Passion Fruit, Mango Sorbet

*Domaine de Bablut, Aubance Sélection Anjou 2005 (75ml)*

**HK\$680**

**Wine Pairing HK\$220**

[inclusive of gourmet coffee or fine tea and petit four]

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