

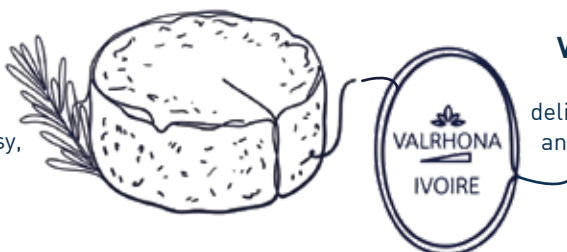
PREMIUM CHEESE & CHOCOLATE PAIRING PLATTER

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)



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

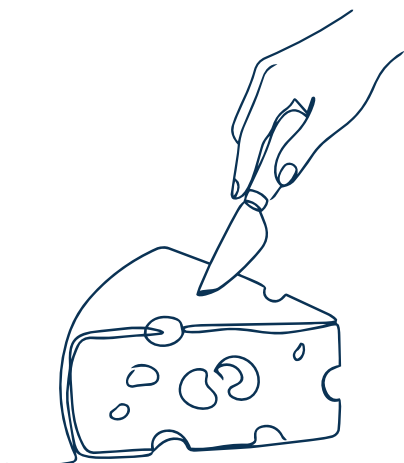
Mascarpone & Strawberry Tart

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.