

burgundy *etc*

Champagne Delamotte x Salon dinner

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CHAMPAGNE

S
SALON
Le Mesnil

CUCINA



DELAMOTTE SALON
Champagne Dinner

Hosted by Mr. Gregoire Piochon - Sales Export Manager, Asia

Friday, 6th November, 2020

Reception: 7:30p.m | Dinner: 8:00p.m

CUCINA

6/F, Marco Polo Hongkong Hotel,
Harbour City, 3 Canton Road, Tsim Sha Tsui

DINNER MENU

Carpaccio di capesante, avocado, arance, barbabietola , perle di mango

Hokkaido scallop carpaccio, avocado, orange, beetroot, mango pearls

Delamotte Brut N.V

Crema di cavolfiore, Ricci di Mare, granchio , Oro, Caviale di Aringa

Sea urchin, cauliflower cream, Alaskan crab meat, Gold ,herring caviar

Delamotte Blanc de Blancs N.V

Mezze maniche con salsiccia toscana, funghi e Tartufo Nero

Mezze Maniche with Tuscan Sausage, Mushrooms, Black Truffle

Delamotte Blanc de Blancs 2012

Quaglia Arrosto, fegato d' anatra scottato, pure' di carote e zenzero, porto

Roasted Quail, Seared Duck Liver, Ginger & Carrot Puree, Port wine

Salon Cuvee 'S' Le Mesnil 2007

Tiramigiu'

Coffe ice cream, lady fingers, amaretto , sabayon

Delamotte Rose N.V

Tè e Caffè

Tea & Coffee

\$1,580 net. /person

RSVP

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