

YOUR CHOICE OF CHAMPAGNE

	HK\$ per glass	HK\$ per bottle
BRUT		
Moët & Chandon Impérial Brut NV	128	528
Thiénot Brut NV		588
Veuve Clicquot Ponsardin Brut NV	138	628
Bollinger Special Cuvée NV		788
Krug Grande Cuvée Burt NV		2680
ROSÉ		
Moët & Chandon Rosé Impérial NV		688
Thiénot Rosé NV		688
Ruinart Rosé NV		720
BLANC DE BLANCS		
Ruinart Blanc De Blancs NV		688
Thiénot Cuvée Blanc De Blancs NV		950
Vintage		
Veuve Clicquot Ponsardin 2008		1680
Dom Pérignon 2009		2280
OTHERS		
Moët & Chandon Ice Impérial NV	135	688

All prices are subject to 10% service charge

THE CHAMPAGNE BAR

FREE-FLOWING CHAMPAGNE

Choose your own two hours

6:00 PM – 12:00 AM

**Moët & Chandon
Impérial Brut NV**
HK\$388 per person

**Veuve Clicquot
Ponsardin Brut NV**
HK\$488 per person

**Moët & Chandon
Ice Impérial NV**
HK\$588 per person

MOËT IMPÉRIAL

Created in 1869, Moët Impérial embodies Moët & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

VEUVE CLICQUOT PONSARDIN BRUT

A perfect balance between power and finesse, its complexity comes from the predominant presence of Pinot Noir and Reserve Wines.

MOËT ICE IMPÉRIAL

Moët Ice Impérial, the first and only champagne especially created to be enjoyed over ice. A new champagne experience combining fun, fresh and free sensations while remaining true to the Moët & Chandon style, a style distinguished by its bright fruitiness, seductive palate and elegant maturity.

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NIBBLES FROM THE SEA TO START WITH

	HK\$
Small Sardines in Olive Oil	58
Spicy Sardines in Olive Oil	58
Marinated White Anchovies	68
Prince Squids in Ink	68
White Tuna in Romesco Sauce	68
Mussels in Pickle Sauce	78
Cockles in Brine	88
Smoked Anchovies with Piquillo Pepper	88
Octopus in Paprika Sauce	128
Razor Clams in Brine	178

Pick any 3 of the above
will be served with mini blinis and dips

It's better to pair with...

HK\$388

for 2 glasses of Veuve Clicquot
plus 3 chef's selected nibbles

HK\$1,088

for a bottle of Veuve Clicquot
plus your choice of 5 nibbles

CRYSTAL BREAD

Serrano Ham with Camembert and Fig Jam	78
Smoked Salmon with Yoghurt and Black Truffle Honey	88
White Tuna with Piquillo Pepper	88
Mussels with Avruga Caviar and Tomato	98

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PLATES

	HK\$
Pan-seared Duck Foie Gras	138
Grilled Hokkaido Scallop with Avruga Caviar	138
Slow-cooked Iberian Pork with Confit Potatoes	188
Confit Duck in Duck Oil	288
Grilled Whole Boston Lobster	388
Grilled U.S. Prime Tomahawk (2 – 3 persons)	888

SIDES

Grilled Artichoke Heart	38
Roasted Semi-dried Tomato	38
Spanish Crystal Bread (2 pcs)	38
Stuffed Green Olive with Red Pepper	38
Mini Blinis served with Sour Cream and Guacamole Dip (10 pcs)	58
Burnt Cauliflower	78
Pimentos de Padron	88

CHEESE PLATTER

Assorted Cheese with 4 Choices	188
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CHARCUTERIES

Hand-sliced cured 48 Month Bellota Iberico Ham	298
Serrano and Bellota Iberico Ham 30/30 Grams	248
Mini Cold Cut Platter	168
Just Serrano	98

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