

## YOUR CHOICE OF CHAMPAGNE

	HK\$ per glass	HK\$ per bottle
<b>BRUT</b>		
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
<b>ROSÉ</b>		
Moët & Chandon Rosé Impérial NV		688
Thiénot Rosé NV		688
Ruinart Rosé NV		720
<b>BLANC DE BLANCS</b>		
Ruinart Blanc De Blancs NV		688
Thiénot Cuvée Blanc De Blancs NV		950
<b>Vintage</b>		
Veuve Clicquot Ponsardin 2008		1680
Dom Pérignon 2009		2280
<b>OTHERS</b>		
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\$288 per person

**Veuve Clicquot  
Ponsardin Brut NV**  
HK\$388 per person

**Moët & Chandon  
Ice Impérial NV**  
HK\$488 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\$
<b>Small Sardines</b> in Olive Oil	58
<b>Spicy Sardines</b> in Olive Oil	58
<b>Marinated White Anchovies</b>	68
<b>Prince Squids</b> in Ink	68
<b>White Tuna</b> in Romesco Sauce	68
<b>Mussels</b> in Pickle Sauce	78
<b>Cockles</b> in Brine	88
<b>Smoked Anchovies</b> with Piquillo Pepper	88
<b>Octopus</b> in Paprika Sauce	128
<b>Razor Clams</b> 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

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

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## PLATES

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

## SIDES

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

## CHEESE PLATTER

<b>Assorted Cheese with 4 Choices</b>	188
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## CHARCUTERIES

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

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