



**Club des Chefs des Chefs Gala Dinner at The Connaught Room, 1/F
on Wednesday, 18 August 2010**

MENU

Champagne Louis Roederer, Brut Premier, France

Spiral
Olive, Sesame, Oil

2008 Riesling, Dr Loosen, Mosel, Germany
☞

Crispy Fish
Fried Garoupa, Chinese Wine Vinegar

2008 Chardonnay, Beringer, Napa Valley, California, USA
☞

Peking Duck
Waffle

2004 La Grange Neuve de Figeac, Saint Emilion, Bordeaux, France
☞

Tea
Chicken Broth, Chervil, Gold, Flower, Tea Bag

☞

Beggar Chicken
Lotus Leave, Chinese Mushroom, Preserved Vegetable, Shell

2005 Chateau Lascombes, Margaux, Bordeaux, France
☞

Butterfly
Raspberry, Chocolate, Hazelnut

☞

Arabica Coffee or Selection of Tea
Bird Cage
Glutinous Rice Dumpling with Custard, Caramel Apple, Pineapple Puff, Chilled Mango Pudding