

Dinner Menu paired with Spanish Wines

September 16, 2010

Marinated red Tuna

with Pomegranate, dried Cherry Tomatoes, green and raw Cashew Nut Cream

Segura Viudas Reserva Heredad NV

Oysters

with Keffir Lime, raw Scallops, Herbs and Lemongrass Iodine Sauce

Bodegas Aruspide Ardales Blanco 2008

Foie Gras

with Caramel and sour Mustard Dressing, green Asparagus, Potatoes and Onion Mousse

R. Lopez de Heredia Vina Tondonia Reserva Rioja White 1988 RP91

Sea Bass

Spinach and black smoked Tuna Juice

Bodegas Julian Chivite Coleccion 125 Chardonnay Navarra 2006

Grilled Lamb

with creamy Pasta, Mushrooms and black Olives

Cims de Porrera Priorat 2005 RP93

Frozen Berries

Basil and Passion Fruits, Rum in a Coconut and Lime Cappuccino

Gran Feudo Blanco Dulce de Moscatel Navarra 2008

Warm caramelized Carrot Brioix

creamy Roots with Vanilla and Yogurt Ice-cream

HK\$988 per person + 10%