

veuve clicquot cave privée dinner

a unique collection of rare vintages, selected with care by generations of cellar masters; dinner attended by veuve clicquot's new cellar master: dominique demarville
menu by richard ekkebus, pierre altobelli & matthieu godard ◦ ◦ ◦

a tailor made champagne pairing menu ◦ ◦ ◦

canapés & amuse bouches ◦ ◦ ◦

duck foie gras

poached in champagne layered with
'jambon au torchon' & green grapes ◦ ◦ ◦
veuve clicquot vintage 2002

'kegani' crab

with jerusalem artichoke
grilled rapeseed oil & yuzu ◦ ◦ ◦
veuve clicquot cave privée 1990 in magnum

normandy scallop

seared, toasted brioche mousseline
kabocha squash & dried basque country sausage ◦ ◦ ◦
veuve clicquot cave privée 1980

wild mushroom

prepared in a risotto 'mantecato'
with parmesan reggiano ◦ ◦ ◦
veuve clicquot cave privée 1989 rosé in magnum

wild venison

roasted with beetroots, white onion purée
black olives, cherries & sarawak 'poivrade' sauce ◦ ◦ ◦
veuve clicquot cave privée 1978 rosé

'william' pear

poached in caramel, madagascar vanilla chibousté
pear sorbet ◦ ◦ ◦
veuve clicquot demi-sec n.v.

petits fours

served with coffee, tea or infusions ◦ ◦ ◦



6-course menu including champagne pairing at HK\$1,688.00 per person

all prices in hong kong dollars & subject to 10% service charge