

THE FRENCH LAUNDRY AT THE MANDARIN GRILL + BAR

LUNCH MENU WITH WINE PAIRING

AMUSE BOUCHE

Cornet, Pop Tart, Carrot Soup



"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters and White Sturgeon Caviar
Krug, Grande Cuvée NV



SALAD OF HAWAIIAN HEARTS OF PEACH PALM

French Laundry Garden Radishes, English Cucumber, Brioche Croutons, Mizuna and Young Ginger "Aigre-Doux"
Emmerich Knoll, Gruner Veltliner, Federspiel, Wachau, Austria 2008



SWEET BUTTER-POACHED MAINE LOBSTER

Sunchokes, Fennel Bulb and Cherry-Olive Purée
Kongsgaard, Chardonnay, Napa Valley, California 2007



SNAKE RIVER FARMS "CALOTTE DE BOEUF GRILLÉE"

"48-hour" Brisket, Potato "Mille Feuille", Brussels Sprouts, Tomato "Raisins", Bone Marrow Pudding and "Sauce Bordelaise"
Colgin, "IX Estate", Napa Valley, California 2005



ANDANTE DAIRY CAVATINA "QUICHE"

Broccoli, Pickled Pearl Onions and Forest Mushrooms "à la Grecque"
Philippe Foreau, Vouvray, Demi-Sec, Loire Valley, France 2005



"M & M'S"

Double Chocolate Brownie, Candied Virginia Peanuts, Madagascar Vanilla Bean Mousse and Mast Brothers Chocolate Ice
Cream
Dows Port, Tawny 20-Year Old, Portugal



"TOFFEE APPLE"

Compressed Schmitt Farms Apple, Root Beer Soda, Caramel Génoise and "Beurre de Paris" Ice Cream
Disznoko, Tokaji Aszu, 5 Puttonyos, Tokaj, Hungary 2000



MIGNARDISE

MENU AND WINE CONTENT SUBJECT TO CHANGE

HK\$3,288+10%
PER GUEST