



ROBERT MONDAVI
WINERY

FOIE GRAS

“Lap Mei” Terrine, Dikon Jelly, Black Truffle

Robert Mondavi Winery, Chardonnay Reserve, Napa Valley, 2006 (1)

DAYBOAT SCALLOPS

Sautéed, Fennel Puree, Shaved Fennel and Citrus Salad, Blood Orange Beurre Blanc

Robert Mondavi Winery, Fumé Blanc Reserve, To Kalon Vineyard, 2007 (2)

FROG LEG

Lotus Leaf Essence, Golden Needle, Carrot Puree, Charred Bamboo Shoot

YAK AND MAC

“Cheung Fun”, Yak Cheese Sauce

Robert Mondavi Winery, Pinot Noir Reserve, Carneros, Napa Valley, 2007 (3)

BIGEYE TUNA

Au Poivre, Seared, Long Pepper, Parsnip Puree, Wild Mushrooms, Red Wine Reduction

SWEET BREAD

Oyster, Lettuce

Robert Mondavi Winery, Cabernet Sauvignon Oakville District, Napa Valley, 2006 (4)

CHALLANDAIS DUCK

Preserved “Kumquat”, Longan, Sticky Rice

Robert Mondavi Winery, Cabernet Sauvignon Reserve, Napa Valley, 1999 (5)

LAMB

Braised Shoulder, Panisse, Roasted Root Vegetables, Nicoise Olive Jus

Robert Mondavi Winery, Cabernet Sauvignon To Kalon, 2001 (6)

Robert Mondavi Winery, Cabernet Sauvignon Reserve, Napa Valley, 2006 (7)
(these are poured together)

BO CHEESE

STRAWBERRY SHORTCAKE

Balsamic Strawberries, Tarragon Ice Cream

Robert Mondavi Winery, Moscato d’Oro, Napa Valley 2008

Chef Table: HK \$2,680 per person

Dinning Room Seating: HK \$1,880 per person