

GOSSET CHAMPAGNE DINNER

For over four centuries “the oldest wine house in champagne: Aÿ 1584”
has forged a style that celebrates French art de Vivre

April 18th, 2023

Reception from 7pm, Dinner at 7:30pm | 晚上7時入座，晚上7時半開席

CANAPÉS

小食

Baby Gem ‘Caesar’

Ortiz Anchovy, taramasalata, cured egg yolk & burnt tomato vinaigrette
凱撒沙律 | 迷你生菜、西班牙鯷魚、希臘紅魚子醬、鹹蛋黃、燒香醋番茄

Hamachi Kingfish ‘Fingers’

Citrus cured hamachi, sourdough, calamari ceviche, lime & coriander
油甘魚魚手指 | 柑橘醃油甘魚、酸種麵包、檸汁醃魷魚、青檸、芫荽

STARTER - 1ST

前菜

 GRAND BLANC DE BLANCS BRUT | 100% Chardonnay

Hokkaido Scallop | seared scallops, burnt leek, guanciale & hazelnut vinaigrette
北海道帶子 | 香煎帶子、燒韭葱、風乾豬面頰肉、榛子油醋汁

STARTER - 2ND

前菜

 GRAND RESERVE BRUT | 45% Chardonnay | 45% Pinot Noir | 10% Pinot Meunier

Foie Gras | caramelised foie gras, endive, fresh raspberry & madeira jus
鵝肝 | 焦糖煎鵝肝、菊苣菜、新鮮紅莓、馬德拉酒汁

MAIN

主菜

CHOICE OF

 GRAND MILLESIME BRUT 2015 | 59% Pinot Noir | 41% Chardonnay

Sea Bass | butter poached fillet, spring vegetables, gremolata & crustacean jus
鱸魚 | 牛油慢煮魚柳、春季蔬菜、青醬、甲殼類海鮮汁


or

Butter Roasted Organic Chicken | roasted breast, asparagus, black garlic, crawfish,
cep butter sauce

牛油烤有機雞 | 烤雞胸、蘆筍、黑蒜、螯蝦、牛油醬

DESSERT

甜品

 GRAND ROSE BRUT | 55% Chardonnay | 45% Pinot Noir (8% of which is red)

Pavlova | crisp meringue, Mandarin curd, passionfruit, berries & toasted vanilla cream
蛋白餅 | 蛋白脆餅、柑橘凍、熱情果、雜莓、烤雲呢拿忌廉