

# Burgundy Unveiled

## "A Journey through Four Terroirs"

Welcome Drink: Perrier-Jouët, Grand Brut, Épernay

### OYSTER

Fine de Claire

*William Fèvre, Chablis, 2022*

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### SCAMPI

smoked egg yolk | pickled beetroot |  
apple cucumber broth

*Jean Chartron, Rully, 2020*

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### FRENCH DUCK BREAST

honey glaze | heirloom beetroot | cherry salad | hazelnut

*Louis Jadot, Clos des Gatsulards Monopole, Santenay, 2014*

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### WAGYU

grilled sirloin | fried cheek | purple potato mousseline |  
chanterelles cream

*Bertagna, Les Murgers, Nuits St Georges 1er Cru, 2015*

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### FRENCH CHEESE PLATTER

Brie de Meaux | comte | roquefort | condiments

Priced at \$1,480+

Our food and beverage may have traces of allergens, as our kitchen is an environment, where allergens may be present.

For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please contact the manager.

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。

如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。

**BRASSERIE**  
*on the* **EIGHTH**