

# Weekend wine LUNCH

available on saturday, sunday and public holidays  
between 12:00noon with last order by 2:00pm

888

6 courses including wine pairing ◦◦◦

## JOHN'S SELECTION OF WINES

nv pinot noir/ pinot meunier	olivier ◦ champagne ◦ france ◦◦◦
2012 riesling	ulrich langguth ◦ 3 terraces ◦ mose ◦ germany ◦◦◦
2012 chardonnay	olivier leflaive ◦ bourgogne ◦ france ◦◦◦
2012 pinot noir	stonier ◦ mornington peneninsula ◦ victoria ◦ australia ◦◦◦
2011 cabernet sauvignon	lapostolle ◦ cuvee alexandre◦ colchagua valley ◦ chile ◦◦◦
2007 semillon (botrytis)	carnes de rioussec ◦ sauternes ◦ bordeaux ◦ france ◦◦◦ add 210 per glass
2011 chenin blanc (late harvest)	domaine des forges ◦ coteaux du layon st. aubin ◦ france ◦◦◦ add 160 per glass
nv touriga nacional (fortified)	quinta do noval porto ◦ late bottled finest reserve ◦ porto ◦ portugal ◦◦◦ add 160 per glass

## STARTERS

duck foie gras	ballotine with black pepper over a hibiscus jell-O with tasmanian cherries & toasted dried sour cherry bread ◦◦◦
aubergine	caviar scented with cumin, over bell-pepper jell-O, tomato confi pickled onions, brined lemon & micro sorrel ◦◦◦
fukuoka 'hobo' fish	confit in extra virgin olive oil with fennel, tomato & black winter truffle compote ◦◦◦
*hokkaido sea urchin	in a lobster jell-O with cauliflower caviar & crispy seaweed waffles ◦◦◦

add 260

## *\*Amber signature dish*

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

## MIDDLE COURSE

<b>normandy diver scallop</b>	maco artichokes puree veal head & winter truffle ◦◦◦	add 98
<b>celeriac</b>	velouté with black winter truffle ravioli with wild trumpet mushroom ◦◦◦	
<b>australian abalone</b>	black pepper & vinegar seasoned tomato compote braised then crisped oxtail & its jus ◦◦◦	add 68
<b>purple artichokes</b>	‘a la barigoule’ prepared as ‘agnolotti’ with virgin hazelnut oil & a parmesan reggiano emulsion ◦◦◦ [table side shaved white alba truffle; add 80 per gram]	

## main COURSES

<b>wagyu tongue</b>	fondant with kelp cured omi wagyu oita kyusgu tomato salad with seaweed & bonito flakes ◦◦◦	add 118
<b>french wild venison</b>	braised with pan-fried foie gras, caramelized williams pear & annou imo sweet potato gnocchi ◦◦◦ [please be aware that wild game dishes may contain shot pellets and small bones]	
<b>line caught seabass</b>	grilled on the skin with silver beet citrus, basil, & extra virgin olive oil condiment ◦◦◦	
<b>line caught hapuka</b>	confit in extra virgin olive oil, young black radish simmered with torrora kombu, stuffed baby onion & shiraz red wine reduction ◦◦◦	

## CHEESE

<b>french unpasteurized cheeses</b>	A chefs selection for the table to share matured by bernard antony ◦◦◦
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## TASTING DESSERTS

<b>chestnut</b>	fondant inspired after a ‘mont blanc’ with white chocolate snow, crispy meringue & black currant sorbet ◦◦◦
<b>tasmanian cherries</b>	sorbet with alpaco chocolate cremeux hibiscus & black current gel ◦◦◦

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