



SUNTORY PAIRING DINNER

14TH NOVEMBER, 2024 (THURSDAY)

Pre-dinner

The Premium Malt's Gold Draught

Tuna Nicoise salad with quail eggs, French beans and potatoes

尼斯吞拿魚沙律配鵪鶉蛋、法國邊豆及馬鈴薯

The Premium Malt's Gold Draught

Duck foie gras terrine with citrus chutney and mango coulis

法國鴨肝醬配芒果蓉

The Premium Malt's Master's Dream <Hakushu Genshu Barrel Aged> 2024

Crafted in limited production for a truly unique experience

Traditional French onion soup with cheese gratin

傳統法式洋蔥湯配烤焗芝士

HAKUSHU DISTILLER'S RESERVE

Iberico pork rib with signature mashed potato and classic charcutière sauce

伊比利亞豬扒配馬鈴薯蓉及傳統醬汁

HAKUSHU 12 YEARS OLD

Homemade ice cream with mixed berries

自家製雪糕配雜莓

The Premium Malt's Black

House Blend Coffee or Tea

HK\$1,280

All prices are subject to 10% service charge 所有價目另加一服務費