

MANDARIN

G R I L L + B A R

Nose to Tail x Château Beychevelle Wine Dinner

7th December 2023

Welcome Drink

Champagne Palmer Blanc De Blancs Brut NV

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Amuse Bouche

Beef Consome, Oxtail Croquette

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Calves Liver Parfait

Garlic Espuma, Ruby Port

Chateau Ferrande, Graves Blanc 2018

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Ox Tongue

Candied Walnuts, Endive

Aspirant De Beychevelle, Saint Julien 2020

Amiral De Beychevelle, Saint Julien 2019

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Rognons de Veau

Grain Mustard, King Oyster Mushroom, Xeres

Château Beychevelle, Grand Cru Classe Saint Julien 2015

Château Beychevelle, Grand Cru Classe Saint Julien 2012

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Wild Rivers Wagyu Striploin & Braised Short Rib

Thyme & Bone Marrow, Caramelised Carrot, Cardamom Jus

Château Beychevelle, Grand Cru Classe Saint Julien 2009

Château Beychevelle, Grand Cru Classe Saint Julien 2003

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Selection of English & French Cheeses (Cow's Milk)

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Autumn Forest

Hazelnut, Cassis, Plant-based Chocolate

HKD 2,088 +10% PER PERSON