



BILLECART-SALMON CHAMPAGNE DINNER

A six-course celebration of legendary pours and exquisite seafood

23 OCT • 7PM
PRIVATE DINING ROOM

\$388⁺⁺

COURSE 1

"AMELA" FRUITS TOMATO

burrata cheese, ohba leaf, Tokyo negi

Champagne Billecart-Salmon, Blanc de Blancs Grand Cru

COURSE 2

CRAB CREAM CROQUETTE

screw pepper, breadcrumbs

Champagne Billecart-Salmon, Blanc de Blancs Grand Cru

COURSE 3

SASHIMI

"Hirame" flounder, caviar

Champagne Billecart-Salmon, Le Réserve

COURSE 4

PAN-SEARED COD

prawn bisque

Champagne Billecart-Salmon, Louis Salmon 2013, Blanc de Blanc

COURSE 5

NIGIRI SUSHI

marinated "Zuke" tuna

Champagne Billecart-Salmon, Sous Bois

COURSE 6

RASPBERRY CHAMPAGNE BLOOM

champagne mousse, raspberry jam, champagne sponge

Champagne Billecart-Salmon, Le Rosé

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.