

# EVENT CALENDAR

**12 January - DAM:A**

**15 January - Choucroute Day**

**27 January - AWA AWA**

**31 January - Muscaday**

**9 February - 11 Westside**

**23 February - Sushi Kuu**

**28 February- Muscaday**

**16 March - Censu**

**28 March - Muscaday**

**30 March - Bedu**

**BOOKED YOUR EVENT**



**“I won’t be impressed  
with technologies until I can  
download food and wine.”**

**Bill Murray**

We are fortunate to have crossed paths with many talented and renowned chefs, who taught us the definition of “good flavours.”

We believe the right food balances, completes, and even elevates the wine!

Bon appétit!  
Sincerely Vines,

No Service Charge

## LAND

<b>Parma Ham *</b>	<b>60</b>
<b>French Saucisson *</b>	<b>60</b>
<b>Chorizo *</b>	<b>70</b>
<b>Truffle Ham*</b>	<b>80</b>
<b>Paté en Croute*</b>	<b>90</b>
<b>Beef Tartare</b>	<b>100</b>
<b>Ibérico Ham 32 Month</b>	<b>138</b>
<b>Ibérico Ham 48 Month</b>	<b>188</b>
<b>Ibérico Ham 60 Month</b>	<b>208</b>

## FARM

<b>Tomme de Savoie</b> Sheep	<b>70</b>
<b>Manchego Truffle</b> Sheep	<b>70</b>
<b>Saint-Nectaire</b> Cow	<b>70</b>
<b>Aged Comté</b> Cow	<b>70</b>

## SHARING

<b>Cheese Platter</b> 3 Farm	<b>190</b>
<b>Land Platter</b> 3 Land *	<b>190</b>
<b>Mix Platter</b> 2 Farm & 2 Land *	<b>220</b>
<b>Family Platter</b> 3 Farm & 3 Land *	<b>280</b>
<b>Ibérico Trilogie</b> 32, 48, 60 Month	<b>498</b>

## SEA

<b>Anchovies</b> Marinated in Olive Oil	<b>80</b>
<b>Octopus</b> Ceviche Style	<b>120</b>
<b>Smoked Salmon</b>	<b>140</b>
<b>Oysters</b> By 6	<b>200</b>
<b>Caviar</b> Royal Caviar Club	<b>500</b>

## HOT FOOD

<b>French Escargot Fermiers</b>	<b>100</b>
<b>Pizza Brioche</b> Chorizo	<b>100</b>
<b>Galette</b> Truffle Ham, Cheese, Egg	<b>100</b>
<b>Baked Mont d'Or</b>	<b>250</b>

## Sweet Tooth

<b>Chocolate Fondant</b>	<b>80</b>
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**HKD Price**

**NO SERVICE CHARGE**