



CHAMPAGNE
GEOFFROY

CHAMPAGNE DINNER
AND CHEF ON-SITE COOKING DEMONSTRATION

廚師即場烹飪示範

Date : Thursday, 3rd October 2019

Time : 1900hr - 2230hr

Venue : Mia Cucina Showroom

Shop No.1, Promenade Level (PL/F),

Tower 2, China Hong Kong City, 33 Canton Road, TST

RSVP : Mr. Pierre Tam

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(示範菜式)

示範名廚

張文廣先生 - 名氣廊主廚
煤氣烹飪中心導師

超過廿多年入廚經驗，曾於新世界酒店任職多年，
接受正統西菜廚藝訓練，對中菜、意大利、地中海菜式
及甜品等多種菜式有深厚造詣。

On-site Chef

Mr. Ben Cheung - Head Chef of Towngas Avenue
Tutor of Towngas Cooking Centre

Chef Ben has over 20 years of cooking experience.
He was working in the New World Hotel previously with
well trained skill on among different cuisine such as
Chinese, Italian, Mediterranean and desserts etc

烹飪示範及配酒餐單
Cooking Demonstration & Pairing Menu

帶子片香草檸檬醬

Scallop Capriccio with Vanilla Lemon Dressing
Geoffroy Expression Premier Cru Brut NV (Burg92)

香煎鴨肝

Pan-seared Foie Gras with Roasted Peach and Grapes
Geoffroy Empreinte Premier Cru Brut NV (WA92)

蟹肉龍蝦湯

Lobster Bisque with Crabmeat
Geoffroy Volupte Premier Cru Brut NV (WA93)

燒春雞配蒜香汁

Roasted Spring Chicken with Garlic Thyme Sauce
Geoffroy Millesime Premier Cru Extra Brut 2005 (WA91)

薑汁梳乎厘

Ginger Soufflé
Geoffroy Rose de Saignee Premier Cru Brut NV (WA92)

咖啡或茶

Coffee or Tea

@HKD1380 位/淨

九日十日前訂枱早鳥價@1280位/淨
Early-bird offer (RSVP made before 10th September)

(Borg) Borghound (WA) Wine Advocate

