

## EVENT MENU

### Reception

*Billecart-Salmon Brut Reserve nv*

Pork Belly Roll, Cucumber, Spring Onion, Garlic, Soy Sauce  
Shredded Peking Duck & Yellow Garlic Chive Spring Rolls

### 1st Course

*Billecart-Salmon Extra Brut 2013*

Sablefish, Miso, Squid Ink & Gold Dumpling  
Pluma Iberico BBQ Pork, Yellow Mountain Honey

### 2nd Course

*Billecart-Salmon Blanc de Blancs nv*

Pumpkin, Scallop, Prawn and Egg White Soup  
Wok-Fried Cauliflower, Fukien Sausage, Garlic

### 3rd Course

*Billecart-Salmon Brut Rosé nv*

Oyster Bean Curd Roll  
Flamed Leopard Coral Garoupa, Pickled Ginger, Garlic

### 4th Course

*Billecart-Salmon Nicolas Francois 2008*

Braised Free-Range Chicken, Chestnut, Aged Hua Diao  
Alaskan King Crab Meat Fried Rice

### Dessert

Blueberry Mochi

SELECT  
WINES 

  
CHAMPAGNE  
BILLECART  
SALMON