



POMEGRANATE

Fine Dining

Amuse Bouche

Beetroot Salad
With Goat's Cheese Foam and Walnuts

Starter

Spring Potage
Pierre Jouet Champagne

First Course

Red Snapper
Eggplant Caviar Chablis Grand Cru

Second Course

Black Truffle Porcini Risotto
With Parmesan and Black Pepper Foam

Third Course

Sirloin Steak with Herbed Oil and Preserved Lemon
Served with a Roasted Garlic, Potato and Beetroot Puree
– Paired with Gerry Chambretin Burgundy

Dessert

Lemon and Meringue Pots
With Lavender Cream and paired with Sauternes

HK\$950 per head

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