TERRACE BOULUD

BY MANDARIN ORIENTAL



ROOFTOP BRASSERIE

# Terrace Boulud x Domaine Yves Cuilleron
# Northern Rhône Icons Wine Dinner

## SALADE LYONNAISE I OEUF BIO
our version of a traditional lyonnaise salad, organic slow cooked egg
*2025 Yves Cuilleron Crozes-Hermitage Les Rousses Blanc*
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## HUÎTRE I VANDERBILT
lightly poached oysters vanderbilt, leek fondue
*2024 Yves Cuilleron Condrieu La Petite Côte Magnum*
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## PÂTÉ EN CROÛTE I CAILLE
pork, quail and foie gras, apple & dates compote, pickles
*2021 Yves Cuilleron Saint-Joseph Rouge Les Serines Magnum*
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## MAIGRE I BEURRE ROUGE
crispy salmon-bass, mushroom duxelle, mask potato, red wine sauce
*2017 Yves Cuilleron Ripa Sinistra IGP Collines Rhodaniennes*
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## DUO DE BOEUF I CÔTE RÔTIE
australian black angus tenderloin, braised cheek in côte rôtie wine, salsify, jerusalem artichoke
*2021 Yves Cuilleron Côte-Rôtie Madinière Magnum*
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## POIRE I MIEL DE CHÂTAIGNIER
caramelised pear tart, chestnut honey, pear sorbet
*2024 Yves Cuilleron Condrieu Essence d'Automne*

**HK$2,888 plus 10% service charge per person**