

# UWVE

## *Farmer Hands*

*Soil / Potatoes / Flowers / Artichoke*

*2012 Gramona Argent Brut Gran Reserva – Penedes*

## *Asparagus*

*German / Egg / Ham*

*2011 Château Tour des Gendres – Cuvée des Conti Blanc – Bergerac*

## *Ratatouille*

*Tai O / Pine Nut*

*2014 Vouvray Sec – Domaine Du Clos Naudin*

## *Pasta*

*Ricotta / Fava Beans*

*2002 Vosne Romanee – Aux Reas – Domaine A. F. Gros,*

## *Red Prawns*

*Carabineros / Garum*

*Susukiyama Sake – Shimizu Brewery – Junmai Daiginjo*

## *Turbot*

*Caviar / Champagne Sauce / Marinated Celtuce*

*2015 Chassagne Montrachet 1er Cru – Caillerets – Blain Gagnard*

## *Beef*

*Rhug Estate / Calotte / Cook Book*

*2016 Shiraz – Ancient Earth Single Vineyard – Hugh Hamilton*

## *Banana*

*Grilled / Peanut / Whisky / Charcoal*

*2012 Quintessence – Banyuls Rouge – Coume del Mas*

*Eight glasses evening wine pairing priced at HK\$1,088+ 10 % service charge*