

CHEESES AND DESSERT

CHEESES BY...

手工芝士

“Le Frères Marchand” Artisanal Cheese Selection

Enjoy our impressive selection of the finest French cheeses, handpicked by world renown cheese refiner Philippe Marchand from “Les Frères Marchand” - the company holding the Guinness Book of Records entry for the World’s Largest Cheese Platter!

Philippe is a professional affineur, referring to a cheese ager or ripening expert, who is responsible for the process of maturity of young cheeses to edible perfection.

CROTTIN DE AVIGNOL AOP - Loire, Chavignol, France

Goat's Milk (Raw). Bloomy Rind Cheese.

Firm, Homogeneous, Dense

山羊奶芝士 - 外皮柔軟、質地較硬、味道平均、濃密

HERCULE VIEUX - Baie-St-Paul, Quebec

Goat's & Ewe's Milk (Pasteurized). Uncooked Pressed Texture

Firm, Meltingly Soft, Slightly Fruity Aroma

山羊奶綿羊奶芝士 - 質地較硬、散發淡淡果香味

BLUE DE BREBIS CIRE - Auvergne, France

Goat's & Ewe's Milk (Pasteurized). Blue Cheese.

Slightly Salty, Mild Acidity

綿羊奶芝士 - 屬於藍芝士之一，味道散發淡淡的鹹香

FOUGERUS - Ile-de-France, France

Cow's Milk (Raw). Soft paste with bloomy rind

Sweet & Fruity, Nutty, Low Saltiness

牛奶芝士 - 外皮柔軟，味道充滿甜果味及堅果味，低鹽度

LE P'TIT GROS LORRAIN DES FRERE MARCHAND - France

Cow Milk (Raw) Soft with Washed Rind

Lactic Flavor, Gentle & Lightly Acid

牛奶芝士 - 口感滑細，散發其獨特乳酸香氣

A Bite of Everything:

3 Choices - \$198

5 Choices - \$330

DESSERT

甜品

Cho Deli with Caramel Sauce and Coconut Ice Cream

\$88

朱古力配焦糖醬椰子雪糕

Fig Tart with Vanilla Cream, Osmanthus Honey

\$88

無花果撻配雲尼拿忌廉，桂花蜜糖

Mango Cheesecake with Mixed Berries

\$88

芒果芝士蛋糕配雜莓

Hazelnut Biscuit with Yuzu Curd, Vanilla Ice Cream

\$88

榛子餅配柚子醬，雲尼拿雪糕

Raspberry and Yogurt Cream Cake

\$88

野草莓乳酪蛋糕

PORTERHOUSE

SEAFOOD & STEAK