

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

Champagne Bollinger Dinner

Canapés on arrival
Bollinger Special Cuvée

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Amuse bouche

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Raw scallop & truffle emulsion
Bollinger Special Cuvée

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Ballotine of foie gras, greengage & toasted brioche
Bollinger Rosé

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Lobster tempura, sweet potato purée, lemon grass
& spiced coconut milk
Bollinger La Grande Année, 2007

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Roasted breast of Cotswold chicken, hand rolled macaroni & hazelnut
Bollinger La Grande Année Rosé, 2005

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Comte various age
Bollinger Special Cuvée

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Coffee & petit fours

Head Chef Joo Won

Please note that the menu and vintages are subject to change.
For our guests with dietary requirements or food allergies please ask for the manager
who will advise on the ingredients used within this menu.