

**THE INTERNATIONAL CHEF SHOWCASE PRESENTS:  
JULIEN ROYER OF TWO-MICHELIN-STARRED ODETTÉ**

國際大廚系列：米芝蓮二星餐廳 Odette 主廚 Julien Royer

**6 Courses Dinner Menu**

**MY MUSHROOM TEA 我的香菌茶**

*Cep sabayon, Buckwheat and Lovage*

牛肝菌沙巴翁醬, 蕎麥及拉維紀草

**HOKKAIDO UNI 北海道海膽**

*Hand-dived Scallop tartare, Mussel cloud and Oscietra Caviar*

鮮帶子他他, 青口露及精選魚子醬

**2012 Vouvray Sec, Domaine du Clos Naudin, Loire Valley, France**

**BEETROOT VARIATION 甜菜頭華麗綻放**

*Salt-baked Heirloom beetroot, Stracciatella 'Artigiana' and Organic Honey*

鹽焗甜菜頭, 甜菜頭雪糕及有機蜜糖

**2011 Sancerre, Domaine Vacheron, Loire Valley, France**

**ROSEMARY SMOKED ORGANIC EGG 迷迭香煙有機雞蛋**

*Smoked potato, Chorizo Iberico and Meunière*

煙薯仔, 西班牙黑豚辣腸及香草牛油汁

**WILD ATLANTIC TURBOT 'POINTE BRETAGNE' 布列塔尼野生多寶魚**

*Bone Marrow and Celery, 'Paysanne'*

牛骨髓及芹菜, 法國鄉村式

**2014 Domaine Weinbach Riesling Grand Cru Schlossberg, Alsace, France**

**HAY SMOKED RACAN PIGEON 乾草煙法國乳鴿**

*Confit Leg, Organic corn blinis and Jus d'abats*

油封鴿髀, 有機粟米餅及香鴿汁

**2007 Chinon, "Les Picasses", Olga Raffault, Loire Valley, France**

**CHOCONUTS 朱古力果仁**

*Guanaja Chocolate, Taste & textures, Peanuts*

特濃朱古力及花生