

Five amuse-bouche-style dishes in French cuisine

July-Aug

Hari's Bar Promotion

Tartare de tomate et basilica

(Tomato and Basil Tartare)

番茄青檸塔撈

Mousse de foie d'oie aux Myrtilles a la broche

(Duck liver mousse with blueberry jam and brioche)

香煎鵝肝慕斯配藍莓醬及脆皮包

Quiche au confit de canard et aux poivrons

(Duck confit and Pepper Quiches)

鴨肉醬撈芝士羅勒撻

Petits choux à la crème d'épinards

(Spinach Cream Puffs)

菠菜忌廉泡芙

Tapenade d'olives noires sur focaccia

(Olive Tapenade on Focaccia)

香脆焗意大利香料包配黑欖醬

2 glasses of French signature cocktail (Selection of the below)

*French Martini (black raspberry liqueur, pineapple and vodka)

*French 75 (Gin, Champagne and Lemon juice)

*1789 (white wine, whiskey, and Lillet Blanc "a sweet citrus-flavored French aperitif")

*Kir Royale (Champagne and Crème de cassis)

*Sidecar (Cognac, Grand Marnier and lemon juice)

Selling price is \$368+10%