



## THINK WINE

“Food and wine.  
Decide which is the soloist, which the accompanist.”

*Michael Broadbent*

We are fortunate to have crossed paths with many talented and renowned chefs, who taught us the definition of “good flavours.”

Here at ThinkWine, we present you the best wine-pairing selection from gourmet houses like Royal caviar club, Alexandre Polmard, Louis Ospital, Castaing 1925, Pata Negra House, Xavier, Mure-Ravaud, Mons, The cheese house and Sweet Fashion House.

We believe the right food balances, completes, and even elevates the wine!

Bon appétit!

Sincerely Vines,  
JB + Romain

### FARM PLATTER

3 Cheeses of the Day

190

### LAND PLATTER

3 Cold Cuts of the Day

210

### HOT FOOD

Mont d'Or Black Truffle 660

Méditerranéen Quiche 130

## SEA

### **Tarama**

Think yummy spread made of cod with black truffle flavour

80

*2016 Condrieu - Dom. Vallet - Rouëlle Midi 950*

### **Smoked Salmon**

Think "Balik Style" salmon smoked to perfection. A unique recipe for the Russian Tsar and now for Mr Putin  
ADD HKD150 and we make it with some caviar

190

*2016 Rully - Dom. J. Chartron - Montmorin 790*

### **Oscietra Caviar**

Think the favourite caviar of famous chefs around the world

600

*2008 Champagne - Louis Roederer - Cristal 3900*

### **Oyster N3**

Think 6 fresh oysters from France

210

*2016 Vin de Pays Charantais - Le Petit Marand 540*

## LAND

### **Beef Tartare**

Think pretty blonde cow from center of France aged 4 weeks by Alexandre Polmard and served as pure as it can be

120

*2005 Languedoc - A. Chabanon - Les Boissières 800*

### **Paté du Contrebandier Basque**

Think a secret paté recipe inspired during the WWII classified as "contraband" if you get caught eating it

120

*2002 Lebanon - Château Musar 950*

### **Magret Fumé**

Think of tender duck breast generously smoked, you might have it twice

200

*2018 Australie - Dom. Mayer - Cabernet 1150*

### **Foie Gras**

Think duck or goose liver but we are French so it's "Foie Gras"

200

*2017 Germany - Dom. Keller - Riesling 490*

### **100% Ibérico Ham**

Think chestnut fed 48-month aged ham and have a look at the bar

240

*2010 Rioja - Baron de Ley 830*

### **100% Ibérico Lomito**

Think chestnut & arcon fed, the most valuable part of the pig's back made into a yummy sausage at a very friendly price

110

*2017 Italia - Donnafugata 530*

### **100% Ibérico Chorizo**

Think chestnut & arcon fed, slightly spiced. More important than football in Spain

50

*2018 Languedoc - Mas de l'Espanet - Fréesia 300*

## FARM

### **Comté 24-month**

Think of the most renowned French semi hard cow cheese aged for 24 months melting in your mouth

70

*NV Australia - Between Five Bells - Yellow wine 820*

### **Fourme d'Ambert**

Think one of the oldest French cheeses and YES, it's blue and semi hard

60

*2017 Alsace Riesling - Dom. Ostertag - Clos Mathis 830*

### **Saint-Nectaire Fermier**

Think Romain's favourite, so ask him and he will tell you everything

60

*2017 Brouilly - Dom. Alex Foillard 820*

### **Saint-Maure de Touraine**

Think of happy goats of the Loire valley producing this soft ripened cheese covered with ash for maturation

80

*2014 Pouilly-Fumé - A. Bain - Pierre Precieuse 830*

### **Gouda 36-month**

Think we are open minded enough to admit not all the best stuff come from France, especially this hard orange cheese

60

*2016 Touraine - Dom. des Espérance 570*

### **Ossau aux deux laits**

Think of an unusual blend of cow and sheep, semi hard cheese from the border of France and Spain

50

*2016 Arbois Pupillin - Dom. Bornard - Le Ginglet 790*

### **Banon Fermier**

Think of a soft goat cheese coming from the sunny country of Provence wrapped in chestnut leaf to give it intense flavour

80

*2018 Côtes-du-Rhône - Château Mont-Redon 280*

### **Saint-Félicien**

Think JB's favorite cheese, made with the high quality milk from happy ewes from Rhône-Alpes

80

*2016 Pic-Saint-Loup - Ermitage - Saint-Agnès 550*

## SWEET TOOTH

### **Baba or Rum baba**

Think of a small bun cake saturated in syrup and served with gourmet vanilla chantilly (ADD HKD80 and we make it its original taste with a shot of rum)

80

*2003 Vouvray - Dom. Forreau - Clos Naudin 600*

### **Chocolate Tart**

Think that you ain't gonna go run in pure after having it but no regrets, your soul will be cleansed

100

*1985 Maury - Mas Amiel - 8cl 150*