“I won’t be impressed with technologies until I can download food and wine.”

Bill Murray

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

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

Bon appétit!
Sincerely Vines,

LUNCH MENU

Melon Served With French Ham

or

Tomato Mozzarella With Olives

&

Selections of Homemade Quiches
Green Salad

or

Iberico Pork Presa Steak
Pomme Duchesse

148HKD NET

Land

French Ham	60
French Saucisson	60
Iberico Chorizo	70
Serrano Ham 20 month	70
Truffle Ham	90
French Terrine	90
Iberian Lomo	100
Beef Carpacio (Add Black Truffle +50hkd)	100
Beef Tartare 3 weeks aged beef	100
Foie Gras	200
Iberico Ham 48 month	200

Farm

Stilton Blue Cheese - Cow	60
Brie de Meaux Soft Cheese - Cow	60
Tomme de Savoie Soft Cheese - Cow	60
Manchego Truffle Hard Cheese - Sheep	70
Saint-Nectaire Soft Cheese - Cow	70
Aged Comté Hard Cheese - Cow	70
Saint-Maure de Touraine Soft Cheese - Goat	90

Sea

Anchovies Marinated in Olive Oil	80
Truffle Tarama Cod Fish Roe With Black Truffle	120
Octopus Ceviche Style	120
Smoked Salmon Balik Style	140
Caviar Box 30gr	400

Sharing

Cheese Platter 3 Cheese	190
Land Platter 3 Cold Cut	190
French Platter 3 Cold Cut & 1 Cheese	220
Spanish Platter 3 Cold Cut & 1 Cheese	220

Hot food

French Escargots Fermiers	100
Mediterranean Quiche Vegetarian Egg Tart	130
Ibérico Pork Presa Steak	150
Mont d'Or For 2	350

Sweet Tooth

Chocolate Tart	80
Lemon Tart	80