

Think Tartines

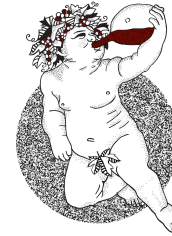
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| Think Goat Cheese & Chorizo | 80 |
| Think St-Nectaire, Tomato & Provence sausage | 100 |
| Think Comté & Duck liver | 120 |

Think Hot food

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|---|------------|
| Mediterranean Quiche | 130 |
| Think of this classic tart flavored with olives, tomatoes and goat cheese | |
| Black Truffle Risotto | 180 |
| Think Italian speciality made by French guys, with truffle of course | |

Sweet Tooth

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| Chocolate Tart | 130 |
| Think that you ain't gonna go run in Pure after having it but no regrets, your soul will be cleansed | |
| Lemon Tart | 130 |
| Think of a lighter version of the chocolate tart | |



THINK WINE

**“I wont 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,
JB + Romain**

Sharing

| | |
|--|------------|
| Olives or Edamame | 30 |
| Think it's aperitif time | |
| Vegetable Platter | 90 |
| Think that tomatoes and greens are not boring anymore! | |
| Saucisson Platter | 150 |
| Think that for us sausage is a religion, selection of 3 flavors. | |
| French Platter | 210 |
| Think of a selection of our best selling cold cuts and cheese! | |

Farm

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|--|------------|
| Pecorino truffle | 50 |
| Think of a hard Italian sheep cheese with truffle insane Why not? | |
| Fourme d'Ambert | 60 |
| Think one of the oldest French cheese and YES, it's blue and semi hard | |
| Saint-Nectaire Fermier | 60 |
| Think Romain's favourite, so ask him and he will tell you everything | |
| Gouda 36-Month | 60 |
| Think we are open minded enough to admit not all the best stuff come from France, especially this hard orange cheese | |
| Aged Comté | 70 |
| Think of the most renowned French semi hard cow cheese melting in your mouth | |
| Saint-Maure de Touraine | 80 |
| Think of happy goats of the Loire Valley producing this soft ripened cheese covered with ashes for maturation | |
| Burrata | 110 |
| Think of Italy's most creamy cheese to share or not | |

ALL PRICES ARE IN HKD AND SUBJECT TO 10% SERVICE CHARGE

Sea

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|--|------------|
| Tarama - Truffle or Crab | 120 |
| Think yummy spread made of cod, just choose your flavor | |
| Anchovies | 130 |
| Think about forgetting your fear of taste regarding these little buddies | |
| Octopus | 150 |
| Think of a most simple ceviche to introduce you the best taste of the kraken | |

Land

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|--|------------|
| Beef Tartare | 130 |
| Think pretty blondie cow from center of France aged 4 weeks by Alexandre Polmard and served as pure as it can be | |
| Pate du Contrebandier Basque | 120 |
| Think a secret pate recipe inspired during the WWII classified as "contraband" if you get caught eating it | |
| Cèpes Terrine | 90 |
| Think of a pork terrine and mushroom with lots of umami! | |
| Iberico Ham | 240 |
| Think chestnut fed 48-month aged ham and have a look at the bar | |
| Iberico Chorizo | 60 |
| Think chestnut & arcon fed, slightly spiced. More important than football in Spain | |
| French Saucisson | 60 |
| Comes in 3 choices: reblochon, provence herbs or black pepper | |
| Duck Sausage | 120 |
| Think of juicy duck meat being dried for 6 weeks | |

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