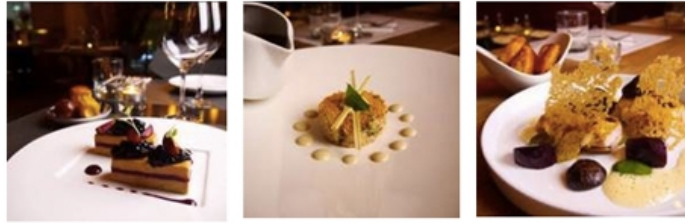


## Le Bistro Winebeast Chimes in Christmas & New Year's Eve Menus



Tucked away in the quaint neighbourhood of Wan Chai, Le Bistro Winebeast crafts menus authentic to French culinary traditions this Christmas and New Year. They are a reflection of Chef Johan's attention to detail and love for gatherings during this time of the year, delivering French charm to festive celebrations.

On 22, 23 & 24 December 2016, the bistro's culinary team will serve up coveted delights from the Christmas Eve 5-course dinner menu (HKD688 per person) starting with Cream of Chicken served with Jerez and black truffle followed by Stuffed Piquillo Pepper tossed in eggplant marmalade and fresh herbs. The first starter includes the Half-Cooked Organic Egg cooked in squid, Bellota chorizo, confit lemon, caper and fresh basil. Devour the second Seared Red Tuna and Pan-fried Foie Gras with poached peach, red fruit, reduced red wine vinegar finishing off with Lemon and Vodka Sorbet for the added zest. The smell of the irresistible Roasted Guinea Fowl Breast is a Christmas classic cooked in a Périgord black truffle, parsnip puree, beetroot and spring onion. End the celebrations on a sweet and exotic note with the Dulce de Leche, Madagascar vanilla ice cream, Iran pistachio, meringue, confit fruit in dark rum.

Bid au revoir to 2016 with an extravagant feast where the taste in France is seen through the intricacy of every dish, between 29 to 31 December 2016. The New Year's Eve 5-course menu (HKD688 per person) pays homage to Chef Johan's festive traditions kicking off with Cream of Chicken cooked in Jerez and black truffle and Stuffed Piquillo Pepper made in eggplant marmalade and fresh herbs. An ode to French roots, Chef Johan's Home Made Southwest France Foie Gras Terrine is a captivating palate of cognac marinade, mulled wine jelly, pear and ginger marmalade. Brittany Blue Lobster Tartare rings in the New Year with fresh lemon peel, dill and mustard condiment, olive oil and shellfish jus also finished off by the refreshing Lemon and Vodka Sorbet. Le Bistro's main and meat lover favourite, Half Racan Pigeon combines honey and ginger roast, vanilla roasted fruit and crispy ginger bread. Dinner tops off with the ever so tempting Carrot Cake served with pink grapefruit ice cream, vanilla mascarpone, meringue and orange supreme.

Complimentary coffee or tea, financier cake with almond & confit black olive and mini cookies are served with both menus and with just HKD200 more, enjoy 5 glasses of wine selectively paired with the festive dishes. Group and private menu and dining are available upon request and booking.

Discerning diners looking for an unforgettable culinary experience this Christmas and New Year's, be it a decadent intimate dinner or a full French festive feast, can find all manner of delights amidst the intimacy of Wan Chai at Le Bistro Winebeast.

For reservations, please call 2782 6689. Open on Mondays – Saturdays 12:00-11:00pm. Closed on Sundays