

FIRE

A GOLDEN NIGHT WITH
GUEST CHEF WILL GOLDFARB





HONG KONG

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Thursday June 3, 2010 7pm Arrival cocktail; 7:30pm Dinner

Don't miss this special 5-course wine dinner of culinary delights from the "Golden Boy of Pastry" with Guest Chef Will Goldfarb. Double the taste with perfectly-matched Ron Zacapa Rums and Torbreck wines.

\$680 per person



TORBRECK

BAROSSA VALLEY

FIRE presents Will Goldfarb
'The Golden Boy of Pastry'
With Ron Zacapa Rum
Thursday June 3rd 2010

arrival

23yr old aged Ron Zacapa rum touched with fresh mint, refreshing lime and bitters and topped off with a dash of sparkle
Ron Zacapa old cuban's

to start

BBQ spiced razor clams, seared scallops, hot tomato gel, artichoke puree and X.O air
Torbreck Woodcutter's Semillon

green pea's and ham

black truffle ravioli with Serrano ham consommé and green pea bubble
Torbreck Cuvee Juveniles - GSM

drunken pig

Glazed kurobuta pork belly with spiced pear, sherry marinated fig, pork jus caviar and a popcorn cracker
Torbreck Woodcutter's Semillon - Torbreck Cuvee Juveniles - GSM

planter's punch

mango and passion sorbet, rum bubbles, truffled streusel, mango caviar and muscovado sugar cream
Ron Zacapa 23 year rum

ron zacapa baba

Ron Zacapa rum with brioche, yogurt gnocchi, chocolate nougatine, white chocolate and yogurt cream, cocoa syrup and cocoa nibs praline
Ron Zacapa XO

*Charged at HK\$680 plus 10% service charge per person
Reservations are essential and can be made via tel: 3717 2848 or
email: fire.hk@whotels.com*