**ChiFan For Charity**

***“elEfante” Sharing style menu***

***Wine***

White: TE MATA Sauvignon Blanc, Hawke's Bay, New Zealand

Red: MIBAL Crianza, Tempranillo, Ribera del Duero, Spain

**“Amouse”**

**‘Gin and tonic’ cured salmon explosion**

spicy onion relish and avocado

金汤力酒腌三文鱼配牛油果及酸洋葱

**To Share**

**“Mediterranean festival!!”**

Mix of Iberian and Italian cold cuts

冷切肉综合大拼盘(配新鲜番茄酱面包及腌渍蔬菜)

**Octopus carpaccio**

Sauce vierge, black olives, Manchego, preserved lemon and caperberries

柠檬味章鱼片配黑橄榄，曼切哥芝士及酸果

**“Foie gras micuit”**

Cooked at low temperature, date compote and seasonal fruits

家传法式鹅肝冻配无花果蜜枣酱

**Sexy croque monsieur**   
Piadina bread, mortadella, Asiago and truffle

特色松露熏肉芝士三明治

**“Gambitas al ajillo”**

olive oil prawns with garlic, chilli and parsley

辣味蒜香煎南美红虾

**Crab ravioli**

Fine herbs, confit tomatoes and saffron butter sauce

意大利蟹肉饺配番茄西红花黄油汁

**Bone marrow and seasonal mushrooms**

pickled mustard seeds and rocket

牛骨髓和季节蘑菇配腌芥末籽和芝麻菜

**Whole roasted suckling pig**

西班牙式烤全乳猪

**“Special seafood Paella”**  
特式干海鲜饭

**Dessert**

Sexy mixed dessert

特色甜品精选