



CHAMPAGNE DINNER at

PENTHOUSE

31/F, iSQUARE, 63 Nathan Rd, Tsim Sha Tsui

Guest Speaker: Ms. Elodie Chabot



**WEDNESDAY
24 JUNE 2026**

**7:00 PM COCKTAIL
7:30 PM DINNER**

RSVP WhatsApp

Penthouse
+852 9870 0355

an elite concept

波舍酒莊



CHAMPAGNE



Nicolas Feuillatte

FRANCE

PROPERTY HISTORY

Champagne Nicolas Feuillatte, the No. 1 in France and the third largest Champagne brand worldwide, has seen remarkable improvement in quality over the years. It is a brand rooted in its territory, born in enchanting earth, with 5,000 wine growers. We believe that luxury is all about elegance and attitude, emotion and pleasure, appreciation of the good and the beautiful; therefore, champagne is not reserved solely for exceptional events, but it also brightens our very own special moments, bringing out the beauty of the present. They speak to those who recognize the value and the beauty in the here and now, and who know how to enjoy life's enchanted moments.



TASTING NOTE

Champagne Nicolas Feuillatte, Reserve Exclusive Brut NV

Aromas of juicy pear and crunchy apricot. Complexity, refreshing, it is fabulously versatile with wildly contrasting flavours.

Champagne Nicolas Feuillatte, Blanc de Blancs 2019

Aromatic aromas of angelica, marjoram, lemon and almonds. Fresh and spicy revealing lime zest and ginger notes.

Champagne Nicolas Feuillatte, Palmes d'Or Brut 2008

Nicolas Feuillatte's iconic Champagne. Aroma with dried flowers, a gentle touch of gossamer bubbles. Elegantly structured and linear on the palate.

Champagne Nicolas Feuillatte, Palmes d'Or Rose 2008

Fresh, complex and aromas of cherry kirsch. Fresh fruit, lemony, prominent with notes of peony, great aromatic depth.

Champagne Nicolas Feuillatte, Reserve Exclusive Rose Sakura Sleeve NV

A delicious cavalcade of redcurrant, blueberry and raspberry notes. Refreshing, offering fresh, light fragrances, and just perfect for summer drinking.



Champagne Nicolas Feuillatte
In Harmony with Australian “Tuber Melanosporum” Black Truffles

24 JUNE 2026

海苔魷魚撻

Chilled Cucumber with Mentaiko Dressing

黑松露鵝肝多士

Black Truffle and Foie Gras Toast

芥末三文魚他他

Salmon and Mustard Tartare

Champagne Nicolas Feuillatte, Reserve Exclusive Brut NV

鹽煎海釣黃花魚·紅椒芝士汁

Pan-fried Yellow Croaker with Red Bell Pepper & Cheese Sauce

Champagne Nicolas Feuillatte, Blanc de Blancs 2019

席前手工黑松露烤焗法國春雞·蒜香醬

Roasted Spring Chicken with Wild Mushroom with Garlic Sauce,

Served with Black Truffles

Champagne Nicolas Feuillatte, Palmes d'Or Brut 2008

醬燒五層肉伴大連鮮鮑魚

Braised Pork Belly with Fresh Abalone & Dark Soy

Champagne Nicolas Feuillatte, Palmes d'Or Rose 2008

意大利奶凍紅桑子醬

Raspberry Panna Cotta

士多啤梨雪糕

Strawberry Ice-cream

Champagne Nicolas Feuillatte, Reserve Exclusive Rose Sakura Sleeve NV

非會員
NON-MEMBER
每位
PER PAX
\$1,688

EA會員
EA MEMBER
\$1,388

Prices are in Hong Kong dollars and subject to 10% service charge

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优意集團