

## Savour the Season at Le Rêve with All-New Fall Flavours



**HONG KONG, 10 October 2017** – Hong Kong’s premier food alchemist, Le Rêve is ushering in fall with a new menu inspired by the flavours, textures and colours of the season. Drawing from his childhood spent in South America and travels around the globe, Chef Isy has devised a new six- and eight-course dinner menu and four-course brunch menu that celebrate the seasonality of ingredients, featuring creations that retain fresh and cooling elements to complement Hong Kong’s mercurial weather.

From the waters of Japan and Italy to the forests of France, the new menu will take diners on a culinary journey with dishes that hum with freshness and heartiness, made with delicate ocean ingredients, seasonal produce and robust flavours, served and presented with generous imagination. The tasting menus are proudly served in an intimate, elegant dining room, accented with colorful artwork and contemporary design details.

Chef Isy marries the best of Japanese ingredients with both modern and traditional Western cooking techniques to present an innovative menu that flows naturally from course to course. His latest collection of menus includes fruit in various forms, an ode to his native Brazil where tropical fruit plays a major role even in savoury cooking. He says, ‘Hong Kong doesn’t have distinct seasons- sometimes it doesn’t get cool until December- so I focus on cooking with ingredients that are at their prime during this time of year rather than create dishes based on the weather. This means there is fewer limits to my imagination and allows me to keep diners guessing.’

New menus are available from Monday 2<sup>nd</sup> October, including the six-course dinner (starting at HK\$850 + 10%), eight-course dinner (starting at HK\$1,150 + 10%) and four-course brunch served on weekends (starting at HK\$490 + 10%).

The eight-course dinner menu kicks off with *Stracciatella di Burrata*. The creaminess of the silky burrata is offset with a raspberry gazpacho pudding that lends a fresh burst of acidity to the dish and is finished with a light sprinkling of pistachio and gold-coated basil glass for added freshness and crunch.



Next up is *Octopus and Black Mayo*. Mayonnaise blackened with squid ink adds richness to plump, luminescent Japanese octopus. The dish is completed with abalone sauce and a pickled pomegranate jelly for an unexpected punch of sweet-sourness.

Once again hero-ing fruit of the sea, the next dish, *Flying Squid*, features squid fresh from the coastal waters of Sicily. The squid is paired with coriander crumble and anchovy foam that add umami notes and a picturesque green zebra tomato pond that mimics the origin of the seafood.

The next dish, *Snow Crab*, continues the seafood theme with a warming soup dish made from Japanese Snow Crab and seasonal foraged Japanese mushrooms, which flourish during autumn months. An aromatic, crystal clear crab broth brings the ingredients together in a fragrant combination.

The final seafood dish is, *Simply Cod*. At its very best during cooler months, the focal point of the dish is a perfectly cooked cod fillet, nestled in a bed of beer meringue shards. The shards crunch in the mouth, adding extra texture and a slightly bitter edge to the sweet, succulent fish. The dish is finished tableside with coriander broth poured over the fish for herby freshness.

Diners will have a choice between *Venison* and *Master Beef* for the meat course. The *Venison* is prepared traditionally and paired with Stornoway black pudding sauce and a dark chocolate rock that bring an earthiness to the dish. The 30-day dry aged *Master Beef* is complemented with a cranberry mustard sauce and Black Trumpet mushrooms.

*Hot Chocolate Cake* is the first sweet course. An oven-warmed flourless chocolate cake is served with an herbaceous thyme ice-cream, pistachio crumble and drizzled with golden turmeric sauce in an unusual yet satisfying flavor combination.

To finish, Chef Isy has designed a playful dessert called *Ride On...!* The dish features several imaginative elements and combines both familiar and unusual dessert flavours including raspberry coulis, white chocolate, black sesame with wasabi for a kick and dark chocolate flecked with herbs.

The new fall menu is a manifestation of Chef Isy's boundless imagination, promising diners a truly unique experience from one course to the next. From theatrical

*Le Rêve..*  
*The Food Alchemist*

presentation to unusual flavor combinations that dazzle the senses, this one gourmands won't want to miss.



Stracciatella di Burrata



Octopus and Black Mayo



Flying Squid



Snow Crab



Simply Cod



Master Beef



Hot Chocolate Cake



Ride On...!



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