



The Food Alchemist, Le Rêve, Celebrates New Season with Innovative Tasting Menus



HONG KONG, 4th January 2018 – Le Rêve, known for its imaginative and unprecedented fusion of French technique and the finest Japanese ingredients, has introduced a range of enticing and inspired tasting menus, celebrating the very best seasonal produce.

Created by food artists and alchemists, every Modern French dish on the tempting new seasonal menus will capture the senses, with unique and creative combinations of flavours, textures and tastes.

The new four-course lunch menu includes a range of hearty mains to choose from, such as Beef cheek and pumpkin ravioli, beef consommé, and sautéed mushrooms; US Lobster with creamy rice; or Iberico pork collar, roasted white onions and mustard sauce.

Stepping up the creativity is the four, six or eight course dinner menus, with all delicious options showcasing fantastic seasonal ingredients. The innovative dishes include a modern foie gras terrine, *A string of sweetness* — aerated foie gras terrine, Wellington Tasmania honey, pickled beet, pistachio sponge. “Foie gras is a must in French cuisine but I wanted to take it to the next level. In this dish it has a light and aerated texture yet keeping the traditional flavour. To bring up the mouth sensation I decided to pair it with pistachio sponge, sweet pickled beetroot and a piece of Tasmania Honeycomb from wild bees,” says visionary Chef Israel de Freitas (Isy).

Celebrating the finer things in life is the exquisite *The black pearl* — white sturgeon caviar, a delicacy in France, due to its unique creamy texture and an incomparable flavour, is served with a citric passion fruit cannelloni, filled with white chocolate and Greek yogurt, and a parsley champagne sauce.

Other seafood delights include *Divine* - citrus langoustines, uni ice cream, Blue Hawaii cocktail gel and dragon fruit; and *Japanese sea* - Crispy scale of Kameda with mussel sauce and grapefruit ‘glass’.

Decadence continues with richer dishes such as, *Massaged beast* — high grade Kagoshima beef with a creamy white onion sauce and pickled vegetables; and *You’ve got a delicious message* — pigeon, duck liver, crystallized apple and Jus d’oiseau.

Le Rêve.
The Food Alchemist

The truly inventive dishes continue through to such exquisite desserts as *Robiola di Langa*. Chef Isy explains, “Robiola is an Italian soft-ripened cheese of the Stracchino family. It is from the Langhe region and has a smooth, full, tangy and mildly sour flavor. It’s paired perfectly with mandarin, berries and chocolate, as well as a textured moscato wine jelly to give the best mouth experience.”

As The Food Alchemist, Le Rêve has designed all new tasting menus to take diners on an exceptional and unforgettable culinary journey. “I cook with ingredients that are at their prime, which means my imagination takes full flight, to the delight and surprise of diners,” says Chef Isy.

The new menus are available from 2 January 2018, and are priced at \$188 up per person for the four course lunch; and \$590, \$880, \$1,150 for a 4, 6, or 8 course menu respectively, plus 10 per cent service. Wine pairings are also available.



Citrus langoustines with uni ice-cream, Blue Hawaii cocktail gel and dragon fruit



Aerated Foie Gras Terrine



Pigeon with duck liver sphere, crystallized apple and Jus d’oiseau



White sturgeon caviar with passion fruit cannelloni with white chocolate and lime, and Parsley Champagne sauce



Robiola di Langa

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