

Le Rêve.

French X Japanese Cuisine
Wine - Cocktail - Shisha Lounge

Autumn at Le Rêve

Dishes Featuring Hairy Crab Arrive For the Autumnal Season
Taste the Umami Seafood of Your Dreams at Le Rêve



HONG KONG, 06 November 2018 – Celebrating one of the most prized delicacies in Eastern Chinese cuisine, the ‘hairy crab’ – also known as the Chinese mitten crab – Le Rêve, the French-Japanese food alchemist hidden high above Causeway Bay, is launching their new seasonal six-course menu, incorporating hairy crab, to welcome the Autumnal season. The restaurant is combining the highest quality ingredients, fused with classic French flavors and modern presentation to take guests on a dream-like culinary adventure, and explore this seafood specialty.

This gourmet crustacean is only in season and available to eat throughout the tenth and eleventh months of the lunar calendar, when the crab comes to maturity and migrates from its freshwater habitat of lakes in Jiangsu Province, to the ocean. Sourcing a premium supply, Le Rêve will showcase the umami and buttery flavours of this famed shellfish.

The newly created dishes are encompassed by an elegant starter, a choice of two signature main courses, and finishes with a rich and delicate dessert. Beginning with a Seared Hokkaido Jumbo Scallop, served with mango salsa, Chardonnay cream sauce, and topped with beautiful edible flowers, the gourmet journey continues with three new dishes.

*The ‘hairy crab’ and good quality razor clams are both renowned for their lack of salinity, the **Soft Razor Clam and Crab Meat Toast** is a succulent and umami-like mix of fleshy shellfish, served on soft toasted bread, which offers a more classic flavour. Next, a fusion of **Abalone and Crab Roe** is encased in a crispy deep-fried risotto ball. With the ‘hairy crab’s’ golden roe, highly sought after in Eastern Asia, the creamy roe*

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perfectly complements the taste of the buttery abalone. Combining the two stars of any seafood platter, a creamy **Crab Roe Lobster Soup** is next served, with refreshing Sous Vide watermelon.



Soft Razar Clam and Crab Meat Toast



Abalone and Crab Roe



Crab Roe Lobster Soup

A choice of signature mains follows the crab-inspired courses. Guests can choose from **Mouillard Duck Breast**, with lemongrass, port wine sauce, and a pesto risotto; or A4 Kagoshima Tenderloin, with pickled vegetables, au jus. To top off the banquet, Le Rêve will serve a **Crispy Panna Cotta** with caramel cream, beetroot chocolate cake, and chestnut cream, followed by a selection of Mignardises, accompanied by a hot drink of coffee or tea.

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Moulard Duck Breast



Caramel Cream with Crispy Panna Cotta

Available from 17 October and throughout November, the new seasonal six-course menu includes two glasses of wine specially paired with the hairy crab dishes, priced at \$1280, plus a 10 percent service charge.

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Issued by GHC Asia on behalf of Le Rêve

High-res images of Le Rêve available [here](#)

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