



**Andrea Spagoni** ✨  
Beefbar, Hong kong

**Madison**  
2 - 3 September 2019  
Dinner starts 7.30 pm

Welcome drink



Red prawn carpaccio

Chardonnay Tenute Folonari Nozzole Le Bruniche Tuscany 2017



Milk-fed veal tartare | tarragon | praline

Rosso di Montalcino Conti Costanti DOCG Tuscany 2017



Bamboo charcoal risotto with sea urchin

Barbaresco Ca del Baio Vallegrande Piemonte 2015



Australian striploin | shimeji mushrooms | bone marrow sauce

Barolo Brovia Unio DOCG Piemonte 2014



Earl Grey tarte

THB 7,500 with wine pairing

Price is in Thai Baht, subject to 10% service charge and 7% applicable government tax  
Some items stated on the menu may change on the day of the event based on product availability

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