

NEOMA alumni 2018 Shanghai Gala Dinner

Amuses Bouches / 小吃

Champagne Reception
Champagne Maxim' s Brut Selection

Starters / 前菜

Parfait of foie gras, caramelized nuts and fig sauce
完美鹅肝酱佐焦糖干果

Champagne Maxim' s Brut Selection
or
Rioja Diamante white semi-sweet

Pan seared mid cooked tuna with sesame chef style
厨师芝麻香蕉金仓鱼
Chateau le Raz Montravel dry white

Plat / Main Course / 主食

Confit duck leg with roasted potatoes and mushrooms
油封鸭腿配菌菇和土豆

Vieux Chateau Lamothe Bordeaux dry red

Dessert / 甜品

Vanilla crème brûlée with raspberry chips
树莓焦糖布丁

Rioja Diamante white semi-sweet

Champagne reception starts at 19:00, dinner at 19:30.

RSVP to Vincent Rocca we chat or NEOMA we chat Group

