

Beet is a Modern European restaurant with focus on seasonal and locally sourced ingredients.

SNACKS

2008 Thiénot, Brut, Champagne

CHESTNUT PUMPKIN

kefir, herb oil

2015 Heymann-Löwenstein, Riesling, Mosel, Germany

BEET'S BREAD & BUTTER

CHINESE CABBAGE

eggplant, peashoots

2016 Athlètes du Vin, Chenin Blanc, Touraine, France

NEW TERRITORIES POTATO

wild mushrooms, garlic shoots

2016 J.P. Marchand, Hautes-Cotes de Nuits, Burgundy, France

BURNT MEAD ICE CREAM

pears, thyme

2008 Disznókő, 5 Puttonyos, Tokaji Aszú, Hungary

TEA & PETIT FOURS

\$630

\$460 drinks pairing