



A Taste of Argentina

With Chefs Pablo Renea & Eggi



Guest Chef Pablo from Argentina and our Head Chef Eggi will share their expertise knowledge in Argentinian culinary and the secrets of cooking a perfect steak.

Join us for a three-course wine pairing dinner featuring Gaucho's award-winning ceviche, delicious chorizo sausage and delicately marbled Ancho Rib-eye steak whilst appreciating four distinctive types of wines from the famous regions of Salta and Mendoza in the honourable presence of Mr. Riccardo Mazzotti, the brand ambassador from Amorosso.

Tuesday 14th November

6:30–9:00pm

\$488 per person

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gauchorestaurants.com

Gaucho Hong Kong,
5th Floor, LHT Tower,
31 Queen's Road Central

GAUCHO

SALTEÑA

3 course set menu
HK\$488 per person

STARTERS

TUNA CEVICHE

Guacamole and soy sauce

CHORIZO SAUSAGE

Argentinian sausage, chipotle
bacon jam and coriander cress

"San Pedro de Yacochuya"
Torrentés, Salta, 2012

MAIN

Served with mix salad or chips
and peppercorn sauce

BIFE DE ANCHO 300g

Rib eye. Delicately marbled
throughout for superb,
full-bodied flavor

"Mariflor" Malbec
Vista Flores, Mendoza, 2012

For reservations, please quote "Argentina Festival 2017"
or show this menu at reception upon arrival at Gaucho

Subject to a 10% service charge.
Some dishes contain nuts.

DESSERT

DULCE DE LECHE CHEESECAKE

Hot, salted dulce de leche and
toasted marshmallow

*Gewürztraminer "Selección de
Granos Nobles", Luigi Bosca, Maipú,
Mendoza, 2016*



GAUCHO