

# HAM & SHERRY

*presents*

## *A Sherry Dinner*

Tuesday, June 6

---

### Menu

featuring sherry pairings from González Byass

#### *Aperitivo*

#### **Tio Pepe fino – Gonzalez Byass**

48 months jamón ibérico de bellota Jabugo  
Chorizo ibérico de bellota  
Manchego cheese foam on toast

#### **Viña AB Amontillado**

Mussels, chorizo, peas

#### **Leonor Palo Cortado**

Jamón, manchego & truffle toastie /  
Truffle croquettes, aioli

#### **Alfonso Oloroso Seco**

Peas, broad beans, goat's cheese, Serrano /  
Baby carrot, manchego, hazelnut

#### **Del Duque Amontillado Muy Viejo 30yrs**

Braised lamb, bravas sauce, courgette /  
Roasted pigeon, chorizo, sherry gravy

#### **Apóstoles, Palo Cortado Muy Viejo 30 yrs**

Crème Catalan

---

HK\$999 for 2

#### **To book:**

T: 2555 0628 / E: [contact@hamandsherry.hk](mailto:contact@hamandsherry.hk)