



Dynasty Wine Pairing Set Dinner
August 2015

菜譜
M E N U

冰鎮鮑魚伴口水汁豬腳筋
Chilled sliced abalone and pig's tendon with chilli sauce
Dynasty Wisemanship Collection Muscat 2011 – Fiera 傲梅

上湯原隻乳龍蝦球
Sautéed lobster with supreme stock

百花玉環鮮蟹拑
Braised apple cucumber stuffed with minced shrimp and crab claw

千島煙燻銀鱈魚窩粿
Crispy rice topped with smoked silver cold and Thousand Island dressing
Dynasty Cabernet Sauvignon Reserve 2008

海皇金湯冬蓉羹
Seafood broth with pumpkin and winter melon purée

蒜片金沙澳洲和牛粒
**Sautéed diced Australian wagyu with garlic and mas
hed salted egg yolk**
Dynasty Dynasty Merlot Gold Label 2008

白汁菜脯帶子椰皇焗飯
**Baked fried rice, diced scallop and
preserved vegetable with white sauce stuffed in coconut**

凍香芒布甸
Chilled fresh mango pudding

美點影雙輝
Chinese petits fours

兩位用 HKD 港幣 1,600 元 for two persons

Additional HKD198 per person for wine pairing
搭配葡萄酒，每位另加港幣 198 元

以上價目均須另加一服務費
All prices are subject to 10% service charge

價目不適用於任何折扣優惠
Prices are not applicable to any discount privilege