



葡萄酒配對晚宴  
**Wine Pairing Set Dinner**  
**6 至 8 月 June to August 2015**

菜譜

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冰鎮鮑魚伴口水汁豬腳筋  
**Chilled sliced abalone and pig's tendon with chilli sauce**  
*Pinot Gris - Hagel Rieffel 2011 - France*

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**  
*Domaine Tropez 2014 - Provence, France*

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 mashed salted egg yolk**  
*Château Villa Bel-Air 2011 - France*

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

凍香芒布甸  
**Chilled fresh mango pudding**

美點影雙輝  
**Chinese petits fours**

每位 HKD 港幣 800 元 per person

**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**