



葡萄酒配對晚宴  
Wine Pairing Set Dinner  
6 至 12 月 June to December 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