



Chef Bosco x 蒲昌酒莊  
Set Dinner  
1 July to 31 August 2021

菜譜

MENU

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桃里獻瑞

(桃里叉燒皇、慢煮鹵水鵝肝多士、鹽燒松茸配脆皮竹炭日本大根)

Tao Li appetisers

(barbecued black pork, osmanthus honey sauce;

slow-cooked marinated goose liver toasts;

pan-fried shimeji, salt; deep-fried Japanese turnip, bamboo charcoal)

蒲昌 **Puchang, Rkatakeli 2017**

花膠海藻燉清湯

Double-boiled clear soup, fish maw, seaweed

海鮮濃湯燴波士頓龍蝦球配陳村粉

Braised Boston lobster, seafood broth, flat rice noodles

鮮沙薑舞茸煎和牛粒

Pan-fried maitake, diced wagyu beef, ginger powder

蒲昌 **Puchang Cabernet Sauvignon 2013**

玉池禪關萬象

Steamed whole tomato, foxtail millet

麻香酸菜大蝦稻庭麵

Japanese udon, prawns, preserved vegetables, chilli oil

凍粉紅石榴甘露

Chilled sago cream, guava, pomelo peel

十勝紅豆紫薯酥

Deep-fried mashed sweet purple potato, Japanese red beans

蒲昌 **Puchang Sweet Beichun 2014**

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每位港幣 1,080 元 / HKD1,080 per person

搭配葡萄酒，每位另加港幣 420 元。

Additional HKD420 per person for wine pairing.

以上價目均須另加一服務費。

All prices are subject to 10% service charge.