



節慶品酒晚餐

Festive Wine Pairing Dinner Menu

Welcome drink: *Perrier-Jouët, Grand Brut, Épernay, France*

金葉四小碟

蔥花海蜆絲, 四喜烤麩, 脆皮乳豬件, 迷你百花蟹鉗

Signature appetizers

(Jellyfish tossed with Spring Onion,
Braised Wheat Gluten in Soya Sauce, Barbecue Suckling Pig,
Deep-fried Crab Claw stuffed with Minced Shrimp)

竹笙菜膽燉花膠湯

Double-Boiled Bamboo Pith Soup with Brassica and Fish Maw

松露醬野菌炒東星班球

Sautéed Spotted Garoupa fillet with Mushrooms in Truffle Paste

Sauvignon Blanc, Casa Brancaia Il Bianco, Italy

山楂川汁爆蝦球

Sautéed Prawns with Hawthorn Herbs and Chili Sauce

碧綠鮑片伴海參

Braised Sliced Abalone with Sea Cucumber and Green Vegetables

古法炆牛肋骨

Braised Beef Ribs with Turnips

Sangiovese Blend, Casa Brancaia Tre, Italy

生炒糯米飯

Fried Glutinous Rice with Assorted Preserved Meats

栗子蓉西米焗布甸

Baked Sago Pudding with Chestnut Paste

香芋脆珍珠球

Deep-fried Glutinous Rice Dumplings with Mashed Taro

\$1,388 per person (minimum order for 2 persons)

所有價目均以港元計算及加一服務費

Prices are in Hong Kong dollars and subject to 10% service charge

Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。