

金葉庭

精緻粵菜 · 法國佳釀
嚐味晚宴

Golden Leaf X Albert Bichot Menu

露筍蒜香炒北海道帶子

pan-seared Hokkaido scallops, green asparagus, garlic sauce

White: Bichot Chablis Grand Cru Les Vaudesirs 2014

White: Bichot Bourgogne, 'Vielles Vignes', 2015

黑松露芙蓉鮮蟹拑

sautéed crab claw, scrambled egg white, black truffle

Red: Bichot Pommard "Clos D'Ursulines" MONOPOLE 2013

香煎鹿兒島A5和牛

wok-fried Kagoshima A5 beef

Red: Bichot Chambolle-Musigny 1er Cru "Les Chabiots" 2012

Red: Bichot Bourgogne, 'Vielles Vignes' 2013

兩儀黑椒鮮菇黑豚肉

duo Ibérico pork, mushroom, black pepper, osmanthus sauce

Red: Bichot Gevrey Chambertin 2003

燜原隻特級鮮南非鮑魚

braised whole South African abalone, supreme abalone sauce

金葉庭蟹肉炒飯配秘製X.O.醬

Golden Leaf crab meat fried rice, homemade X.O. sauce

Bichot黑醋果香甜酒椰汁糕

Bichot Crème de Cassis delight, blackcurrants, coconut milk

Dessert Wine: Bichot Crème de Cassis

美點映雙輝

signature Chinese petit fours

\$ 1800 每位 Per person

\$ 2500 每位 Per person

ALBERT  BICHOT

DEPUIS 1831

Available for a minimum of four guests.
Please make the reservation one day in advance
最少4位享用 · 並於一天前訂座

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

Golden Leaf X Albert Bichot DEGUSTATION DINNER

Silver Version

金葉經典三小碟

(桂花醬黑豚肉，香煎鹿兒島A5和牛，椒鹽炸茄子)

Golden Leaf deluxe appetizers combination

(Ibérico pork, osmanthus sauce / Wok-fried Kagoshima A5 beef, seasonal vegetables / Crispy shredded eggplant, spicy salt)

White: Domaine Long Depaquit, Chablis, Burgundy, 2016

翡翠百合花竹蝦球

sautéed king prawns, lily buds, seasonal greens

White: Albert Bichot, Montagny 1er Cru, Burgundy, 2015

鳳帶玉梨香

deep-fried scallops, minced shrimp, pear

乾蔥白菌黑椒煎羊架

pan-fried lamb chops, button mushrooms, black pepper sauce

Red: Albert Bichot Santenay "Les Charmes" Rouge, Burgundy, 2013

蠔皇碧露筍鮑魚卷

braised abalone, asparagus, supreme abalone sauce

Red: Pavillon, 'Clos des Ursulines', Pommard, Burgundy, 2013

焗釀鮮蟹蓋飯

baked crab meat, fried rice, cream sauce

Bichot黑醋果香甜酒北海道3.6鮮奶凍

Bichot crème de cassis delights, blackcurrants, Hokkaido 3.6 milk custard

Dessert Wine: Bichot Crème de Cassis

美點映雙輝

signature Chinese petit fours

\$ 1480 每位 Per person

ALBERT  BICHOT

DEPUIS 1831

Please make the reservation one day in advance
並於一天前訂座

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

精緻粵菜 · 法國佳釀

嚐味晚宴

金葉庭

精緻粵菜 · 法國佳釀

嘗味晚宴

"The Perfect Pairing"

Discover the captivating pairing of authentic Cantonese cuisine and eminent French wine

Executive chef Tony Wan Chung-Yiu devises this degustation menu containing new dishes with premium seasonal ingredients that capitalize on the complexity of Albert Bichot's wines.

Meticulously selected by Mr Christophe Bichot, the sixth generation owner of Maison Albert Bichot, the wines pairing with chef Wan's creations promises a comprehensive wine and dine experience.

精緻粵菜 · 法國佳釀

精緻粵菜配上法國東部上乘佳釀，拼出無與倫比的火花！

尹鐘耀師傅呈獻嘗味菜譜，
蒼萃一系列以尊尚食材入饌的新菜式，
配搭百年經典勃艮第酒莊 Albert Bichot的
第六代家族繼承人及總經理——
Christophe Bichot 先生精挑的美酒佳釀，
帶來嶄新體驗。