



BOUCHARD配酒嗜味餐單
BOUCHARD DEGUSTATION DINNER

金葉經典三小碟

魚子醬蟹肉多士, 蒜片牛柳粒, 浙江海蜇頭

Golden Leaf deluxe appetizers
(caviar on crabmeat toast, sautéed diced beef with garlic,
jellyfish tossed with spring onion and sesame oil)

Pouilly-Fuissé, 2019

菠蘿山楂川汁爆蝦球

Sautéed king prawns with pineapple and hawthorn herbs in chili sauce

露筍蒜香炒北海道帶子

Pan-seared Hokkaido scallops with green asparagus in garlic sauce

Meursault 1er Cru, 2016

松露醬野菌銀鱈魚

Sautéed black cod with mushrooms in truffle paste

脆皮燒汁和牛

Crispy wagyu beef with barbecued sauce

Beaune du Château 1er Cru, 2017

X.O. 醬金葉庭炒飯

Golden Leaf fried rice with homemade X.O. sauce

栗子蓉西米焗布甸

Baked sago pudding with chestnut puree

美點映雙輝

Chinese petits fours

\$1,480 每位 per diner



BOUCHARD配酒尊貴餐單
BOUCHARD PREMIUM DEGUSTATION DINNER

金葉庭燒味拼盤

脆皮乳豬件, 蜜糖汁叉燒, 明爐吊燒鴨, 浙江海蜇頭
Golden Leaf deluxe barbecued meat platter
(barbecued suckling pig, barbecued pork glazed with queen's honey
roasted crispy duck with plum sauce,
jellyfish tossed with spring onion and sesame oil)

Pouilly-Fuissé, 2019

松露醬芙蓉鮮蟹拑

Sautéed crab claw with scrambled egg white in truffle paste

Puligny Montrachet, 2019

焗釀響螺

Baked sea whelk stuffed with diced seafood, abalone and chicken

Meursault 1er Cru, 2016

瑤柱扒時蔬

Stewed seasonal vegetables with shredded conpoy

碧綠鮑片海參

Braised sliced abalone with sea cucumber and seasonal vegetables

Beaune du Château 1er Cru, 2017

香煎和牛伴黑松露翡翠苗

Wok-fried wagyu beef with crispy spinach in truffle paste

Gevrey Chambertin, 2016

鮑汁鱈魚雞粒炒飯

Fried rice with cuttlefish and diced chicken in abalone sauce

爆珠楊枝金露

Chilled sago soup with fresh grapefruit, mango and fruit juice caviar

美點映雙輝

Chinese petits fours

\$2,500 每位 per diner