節慶品酒晚餐
Festive Wine Pairing Dinner Menu

Perrier-Jouët, Grand Brut, Èpernay, France

金葉四小碟
葱花海蜇絲、四喜烤麩、脆皮乳豬件、迷你百花蟹拑
Signature Appetisers
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 Fish Maw and Brassica

松露醬野菌炒東星斑球
Sautéed Spotted Garoupa Fillet with Mushrooms in Truffle Paste
Louis Jadot Chablis 2023, France

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
Louis Jadot, Cote de Beaune Village 2022, France

生炒糯米飯
Fried Glutinous Rice with Assorted Preserved Meat

栗子蓉西米焗布甸
Baked Sago Pudding with Chestnut Paste

每位港幣$1,388 per guest
兩位起 minimum 2 guests

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 beverages may contain traces of allergens, as our kitchen is a shared environment where allergens may be present.
Guests with specific dietary requirements or allergies are advised to contact the restaurant manager for details.
酒店提供的食物及飲料可能含有微量致敏物，因廚房為共用環境而可能存在各種致敏物。
如有特殊飲食要求或對某些食物過敏，請向餐廳經理了解食物成分。