



“酒”出未來 Taste of Wine



清酒大連鮑魚 Sliced “Dalian” abalone · Sake	\$168
薑汁米酒煮沙白蜆 Simmered clams · Rice wine · Chopped ginger · Celery · Garlic flakes · Superior soup	\$168
桂花酒脆鱈球 Deep-fried eel fillets · Osmanthus wine	\$288
香檳汁焗大蝦碌 Baked prawns · Bacon · Onion · Champagne sauce	\$428
 明爐花雕酒釀麒麟蒸黃花魚 Steamed whole yellow croaker fish · Sliced imperial “Yunnan” ham · Black mushrooms · Fermented rice wine · “Hua Diao” wine · Chicken essence	\$688
紅酒糟炆腩肉 Stewed streaky pork · “Fujian” fermented red rice wine	\$168
砵酒燉牛坑腩 Braised beef brisket · Port wine	\$298
 大曲酒黑椒和牛叉燒 Barbecued wagyu beef chuck · Black pepper · “Daqu” wine	\$348
君度橙汁金沙骨 Deep-fried pork spare ribs · Cointreau	\$168
玫瑰露醬油三黃雞 Marinated free-range chicken · Rose wine · Soya sauce	半隻 half \$218 壹隻 whole \$398

美酒配佳餚 Pairing Wine for Chef Recommendation

Chassagne Montrachet 1er Cru Morgeot, Henri de Villamont, 每瓶 per bottle \$775
Burgundy, France 2015

This is a ripe wine, 100% Chardonnay. Concentrated with spice, wood aging as well as the rich fruit of the vintage.

Its bold fruits are generous and opulent, demanding aging.



Friend of the sea



Mei's Choice



Chef Patrick's Choice