

DOMAINE THIBAUT LIGER-BELAIR WINE DINNER AT FORTUNE ROOM

THURSDAY, 27TH NOVEMBER, 2025

餐前酒

APERITIF

SAVIGNY-LS-BEAUNE BLANC “LE CLOS DU VILLAGE” 2021

蟹蓋・蜜餞橘皮

STUFFED CRAB SHELL • PRESERVED CITRUS PEEL

MOULIN-À-VENT “LES CHAMPS DE COUR” 2020 【MAGNUM】

花錦鱔頭・天麻・竹筴・杞子

GIANT MOTTLED EEL HEAD • TIANMA • BAMBOO PITH • WOLFBERRY

乳龍蝦・乾蔥・甘蠔醬

BABY LOBSTER • SCALLION • OYSTER SAUCE

CHARMES-CHAMBERTIN GRAND CRU “AUX CHARMES” 2020

遼參・鹿根・白玉

SEA CUCUMBER • DEER TENDON • TURNIP

CLOS VOUGEOT GRAND CRU 1974

熟成花錦鱔・陳皮・欖豉

DRY-AGED GIANT MOTTLED EEL • TANGERINE PEEL • BLACK BEAN & OLIVE

CLOS VOUGEOT GRAND CRU 2021

CLOS VOUGEOT GRAND CRU 2020

金鳳・藏珍

CRISPY PIGEON • PRESERVED SAUSAGE • CHICKEN LIVER • GLUTINOUS RICE

RICHEBOURG GRAND CRU 2020

椰皇・雪燕・薑汁・牛乳

BABY COCONUT • KARAYA GUM • GINGER • MILK

每位港幣 \$3,888 PER PERSON

如閣下有任何食物敏感，請告知本餐廳職員。

IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM OUR STAFF