

幸運品茗醇酌饗宴

FORTUNE ROOM TEA × WINE PAIRING DINNER

16TH OCTOBER 2025

象拔蚌・金瑤・蘆筍

GEODUCK・CONPOY・ASPARAGUS

犀牛塘生普洱【冷】2013 | COLD XI NIU TANG RAW PU-ERH 2013

龍蝦・金鈎・銀魚・松子・蝦醬

LOBSTER・DRIED SHRIMP・WHITEBAIT・PINENUT・SHRIMP PASTE

馬頭岩肉桂 2024 | MA TOU YAN ROU GUI 2024

CHASSAGNE-MONTRACHET, DOMAINE BENOIT GIRARDIN,
BURGUNDY, FRANCE 2021

煙燻琵琶鴿・野菌

SMOKED PIGEON・MUSHROOM

九台坡生普洱 2003 | JIU TAI PO RAW PU-ERH 2003

NUITS-SAINT-GEORGES 1^{ER} CRU LES VIGNES RONDES,
DOMAINE CONFURON-COTETIDOT, BURGUNDY, FRANCE 2011

脆遼參・豚肉・珍肝・魚香醬

SEA CUCUMBER・PORK・LIVER・GARLIC FISH SAUCE

重焙火馬頭岩肉桂 2022 | TRADITIONAL ROASTING MA TOU YAN ROU GUI 2022

鮑魚・昆布・白玉

ABALONE・KOMBU・TURNIP

牛欄坑水仙 2024 | NIU LAN KENG SHUI XIAN 2024

蜜梨・陳皮・銀耳・牡丹

PEAR・TANGERINE PEEL・SNOW FUNGUS・PEONY PASTRY

RIESLING QBA, SCHARZHOF, EGON MÜLLER, MOSEL, GERMANY 2022

每位 1,988 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