

A FORTUNATE FOUR-HANDS COGNAC PAIRING FEAST

BY CHEF PAUL & MICHELIN-STARRED CHEF FEI

幸運閣總廚師長徐偉輝與星級名廚黃景輝呈獻

— 駿馬迎福干邑配對四手晚宴 —

SATURDAY, 24 JANUARY 2026

雙輝・肆味

醇香熟醉花蛤 | 酥脆欖豉獅頭魚 | 醋香海膽茄子 | 蟹肉黃金蓮藕盒

DRUNKEN CLAM | BIG HEAD CROAKER • BLACK & OLIVE PASTE

SEA URCHIN • EGGPLANT • VINEGAR | CRAB MEAT • LILY ROOT

[徐師傅 + 黃師傅 | CHEF PAUL + CHEF FEI]

PERRIER.JOUËT, . BLANC DE BLANC N.V.

金不換浸象拔蚌

SIMMERED GEODUCK • BASIL

[黃師傅 | CHEF FEI]

皇湯酸菜煮熟成海馬友

DRY-AGED THREADFIN • PICKLED MUSTARD GREEN • THICK CHICKEN BROTH

[徐師傅 + 黃師傅 | CHEF PAUL + CHEF FEI]

MARTELL CORDON BLEU

黑松露鮑汁扣澳洲鮑魚

BRAISED AUSTRALIAN ABALONE • BLACK TRUFFLE • ABALONE SAUCE

[黃師傅 | CHEF FEI]

MARTELL X.O.

銀稔醬蕎菜焗龍蝦

BAKED LOBSTER • CHINESE GOOSEBERRY & ONION

[徐師傅 | CHEF PAUL]

MARTELL CHANTELOUP XXO

珍味釀雛鴿伴甘蠔醬

STUFFED PIGEON • PRESERVED SAUSAGE • CHICKEN LIVER • SEMI-DRIED OYSTER

[徐師傅 | CHEF PAUL]

L'OR DE JEAN MARTELL YEAR OF HORSE

柚香官燕 | 薑味麻糍

BIRD'S NEST • CITRUS | MOCHI DUMPLING • GINGER

[徐師傅 + 黃師傅 | CHEF PAUL + CHEF FEI]

每位港幣 \$2,288 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