

TITANS IN MAGNUM WINE PAIRING DINNER AT FORTUNE ROOM

THURSDAY, 29TH OCTOBER, 2026

餐前酒

APERITIF

CHÂTEAU MONTROSE, BLANC, SAINT-ESTÈPHE, 2023

松露鵪鶉石榴果

PIGEON • BLACK TRUFFLE • WATER CHESTNUT • EGG WHITE

CHÂTEAU MONTROSE, LA DAME DE MONTROSE, SAINT-ESTÈPHE, 2019 – MAGNUM

醇香縷衣脆甘鯛

TILEFISH • BURDOCK • PORT WINE

GEVREY-CHAMBERTIN, AUX CORVÉES, HENRI REBOURSEAU, 2023 – MAGNUM

黃金燕麥乳龍蝦

BABY LOBSTER • OATMEAL • SALTED EGG YOLK

CLOS DE VOUGEOT GRAND CRU, HENRI REBOURSEAU, 2019 – MAGNUM

鮑汁花膠扣鵝掌

FISH MAW • GOOSE WEB • ABALONE SAUCE

CHÂTEAU MONTROSE, SAINT-ESTÈPHE, 2005 – MAGNUM

叁綴巧弄和牛 | 蜜餞叉燒 · 珍菌生煎包 · 胡椒千絲酥

WAGYU BEEF THREE-WAYS | CHAR SIU • MUSHROOM BUN • BLACK PEPPER PASTRY

CHÂTEAU MONTROSE, SAINT-ESTÈPHE, 1999 – MAGNUM

紫芋乳香杯 | 富貴牡丹酥

TARO • MILK • PEONY PASTRY

每位港幣 2,388 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