

名廚匠心 [味 · 敘 膳]

CULINARY MASTERS: STORYTELLERS DINING

22ND AUGUST 2025

前菜
APPETIZER 菰香金鈎北寄貝
SURF CLAM · SAKURA SHRIMP · CHINESE CHIVES
CHAMPAGNE LANGLLET GRANDE RÉSERVE BRUT NV [MAGNUM]
- DIRECT IMPORT FROM CHAMPAGNE HOUSE

湯品
SOUP 昆布鰹魚清湯 · 過橋澳洲龍蝦
POACHED AUSTRALIAN LOBSTER · DASHI BROTH

海鮮
SEAFOOD 煙燻熟成馬友
SMOKED DRY-AGED THREADFIN
HENRI DE VILLAMONT, MEURSAULT, CLOS DU CROMIN 2023
- JOCKEY CLUB PRIVATE LABEL

家禽
POULTRY 醬滷黑鬚鵝伴遼參
CHEF'S STYLE BRAISED GOOSE · SEA CUCUMBER
DOMAINE SAINT-MARC POMMARD ROUGE CHANLINS 2023
- JOCKEY CLUB PRIVATE LABEL

主食
STAPLE 鮮拆花蟹腸粉煲
FLOWER CRAB · CHEUNG FAN · CLAY POT
CHÂTEAU DE FERRAND, SAINT-ÉMILION, BORDEAUX 2019
- JOCKEY CLUB PRIVATE LABEL

甜點
DESSERT 翠瓜雪燕寒玉凍
MELON · KARAYA GUM · EGG WHITE
CHÂTEAU SIGALAS-RABAUD, SAUTERNES 2012
- DIRECT IMPORT FROM CHÂTEAU

菜單 MENU 每位 1,388 PER PERSON
美酒配對 WINE PAIRING 每位 488 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