



INTERCONTINENTAL®
GRAND STANFORD HONG KONG
海峯嘉福酒店

MOËT & CHANDON STAYCATION DINNER MENU

MÖET & CHANDON JELLY ON SHRIMP COCKTAIL SALAD

Poached shrimp, cherry tomato, walnut and mixed green salad,
Champagne jelly and mango dressing
香檳啫喱鮮蝦沙律配芒果汁



ROASTED BEEF STRIPLOIN

New Zealand beef striploin, tomato Provencal, garlic and bacon potato wedge,
Champagne & pommery mustard sauce
燒紐西蘭西冷伴法式烤蕃茄、蒜香煙肉薯角配芥末籽香檳汁

OR 或

CRUSTED SALMON FILLET

Herbs and honey crust on seared Atlantic salmon fillet,
garlic spinach, quinoa, Champagne reduction
香草焗三文魚伴蒜蓉菠菜及藜麥配香檳忌廉汁



YUZU PAIRING

Light yuzu posset, Champagne filling on cookie crust,
citrus gel and chocolate
香檳柚子撻