



INTERCONTINENTAL®
GRAND STANFORD HONG KONG
海峯嘉福酒店

MOËT & CHANDON STAYCATION DINNER MENU

Moët & Chandon Brut Impérial
迎賓 Moët & Chandon 香檳



36-Month D.O.P Parma Ham and Mozzarella Cheese,
Tomato, Avocado Salad with Aged Balsamic
36個月巴馬火腿、牛油果、
蕃茄水牛芝士沙律配意大利黑醋汁



Pan-roasted Rack of Lamb, Dusted with Gold Flakes,
Garlic Spinach, Roasted Potatoes, Baby Carrot
and Thyme-Champagne Sauce
香烤金箔羊架配蒜蓉菠菜、燒薯仔、甘筍伴百里香香檳汁

OR 或

Pan-roasted Sea Bass Fillet with Garlic Spinach, Cauliflower,
Mediterranean Concasse Salad and Clams in Champagne Sauce
香烤鮮鱸魚配蒜蓉菠菜、椰菜花、地中海沙律及蜆肉伴香檳汁



Almond Tart, Mixed Berry and Raspberry Champagne Sauce,
Moët & Chandon Champagne Jelly
香檳啫喱杏仁撻配什莓 Moët & Chandon 香檳醬
&
Golden Dark Chocolate Truffle
金箔黑朱古力