



Wine Dinner Set Menu 5 March 2026



**Welcome Drink* : Cremant de Limoux Rosé*

Blue Crab Meat Spring Roll with Feta Cheese and Rocket Spinach Puree

藍蟹肉芝士春卷配菠菜茸

Sauvignon Blanc Charme de Loire 2024

Marinated Salmon Ceviche with Citrus and Frisee Salad in Dill Sauce

柑橘醃三文魚菊苣菜沙律配刁草汁

Camille de Labrie Chardonnay 2024

Sautéed Veal Zurichoise with Artichoke Heart and Fava Beans

瑞士牛仔片配丫枝竹及蠶豆

Camille de Labrie Bordeaux 2023

Lobster Tail with Coral Crab Roe Risotto

龍蝦尾配珊瑚蟹籽意大利飯

Sancerre Pinot Noir Silex, Loire Valley 2022

Japanese Purple Sweet Potato Mont Blanc with Mango Sauce

日本紫薯蒙布朗配芒果汁

Blquette de Limoux Methode Ancestral

HK\$688 per person 每位

Price is subject to 10% service charge
以上價目按原價另收加一服務費

If you have any concerns regarding food allergies or dietary restrictions,
please alert our staff prior to serving yourself.
如果您對食物過敏或飲食限制有任何顧慮，請在用餐前告知我們的工作人員。