



Wine Dinner Set Menu 8 Sep 2026

Seared Scallop and Shrimp Mentaiko Salad with Lime Zest on Crispy Rice chip
煎帶子及明太子醬蝦仁沙律配青檸檬皮及香脆米餅

Kendall Jackson Vinter's Reserve Chardonnay

Beetroot Cured Salmon with Salmon Roe, Capers, Avocado Dip,
Lime Zest and Micro herbs
紅菜頭醃三文魚配三文魚籽, 水瓜紐, 牛油果醬及檸檬雜菜沙律

Kendall Jackson Grand Reserve Chardonnay

Roast Lamb Rack With Pistachio Crust, Cauliflower and
Saffron Potato Mousseline, Rosemary Jus
燒羊架配開心果碎, 椰菜花藏紅花薯仔慕斯配香草汁

Kendall Jackson Vinter's Reserve Pinot Noir

Homemade Orecchiette Pasta with Roast Pigeon Breast and
Port wine Morel Cream Sauce
自家製小耳朵意大利麵配燒鴿胸及羊肚菌碎酒忌廉汁

Kendall Jackson Vinter's Reserve Zinfandel

Sous-Vide Braised Beef Cheeks with Red Wine Reduction, Orange Red Cabbage and
Garlic Toast

低溫慢煮紅酒牛面頰配香橙紅椰菜及香蒜多士

Kendall Jackson Estate Hawkeye Mountain Cabernet Sauvignon

Lemon Yuzu Confit Mousse with Yuzu Almond Tart
檸檬蜜餞柚子慕斯配柚子杏仁撻

HK\$888 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。

Aug 2026