

# 特色美酒佳餚套餐

Signature Food and Wine Menu

Oct - Nov 2009

## Chardonnay

### 晶荷四式併盤

Barbecue Combination

化皮乳豬件, 香妃雞, 鎮江水晶肴肉, 燻腐皮素卷

Crispy Suckling Pig with Sweet Sauce

Cantonese Chicken with Ginger Spring Onion Oil

Chilled Pork Knuckle Aspic Cubes with Black Vinegar Dip

Smoked Vegetable Roll

### 菜膽鮑魚燉螺頭

Double-boiled Abalone, Vegetables, and Chicken Soup

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## Gewürztraminer

### 花彫蛋白蒸班片

Steamed fresh Garoupa Fillet and Egg White with Rice Wine

### 炸釀南瓜蟹蓋

Tasmanian Crab and Pumpkin stuffed in Whole Crab Shell

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## Cabernet Sauvignon

### 菜片香炒鶴鶉鬆

Minced Fillet of Quail and Bamboo Shoots served in fresh Lettuce Cup

### 彩椒雙菌牛仔肉

Veal Tenderloin with Bell Peppers and Mushrooms

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## Muscat

### 金腿鮮蝦炒飯

Fried Rice with Fresh Shrimps, Raison, Pine nut, and "Yunnan" Ham

### 陳皮燉雪梨

Double-boiled whole Chinese Pear topped with Aged Mandarin Peel

Food \$500/ Wine \$150 每位 Nett \$650 per guest (兩位 minimum for 2 guests)

賓客如有食物過敏或其他與健康有關的飲食限制，我們樂於與您商討及嘗試為您的特別飲食所需作出安排。  
For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.