

DEGUSTATION DINNER ·

嚐味套餐

APÉRITIF - CANNES D'OR

黃金康城

ALASKAN CRAB MEAT SALAD

with mango and homemade seafood sauce

阿拉斯加蟹肉沙律伴芒果及海鮮汁

OR

PAN-SEARED FOIE GRAS

with caramelized apples and blueberry sauce

香煎鴨肝伴蘋果及藍莓汁

HOMEMADE LOBSTER BISQUE

龍蝦湯

OR

CREAM OF MUSHROOM

白菌忌廉湯

OR

ONION VELOUTÉ

法式洋葱湯

ROASTED SEABASS "PROVENCAL STYLE"

with ratatouille, spinach and pine nuts

香草焗燒鱸魚伴法式雜菜及松子

OR

GRILLED US CREEKSTONE STRIPLIN "CHÂTEAU STYLE"

with grilled Australian king prawn and herbed butter

烤美國安格斯西冷扒拼澳洲大蝦伴香草汁

RECTANGLE FRAICHEUR

with passion fruit coulis and lemon sherbet

熱情果忌廉配椰子蛋白餅及青檸雪葩

OR

FRENCH CHEESE PLATTER

selection of fine French cheeses from our "Wine & Cheese Library"

精選法國芝士

COFFEE OR TEA 咖啡或茶

PETIT FOURS 法式甜點

4-COURSE TASTING DINNER 四道菜嚐味套餐

788

HEAD SOMMELIER'S SELECTION · 首席侍酒師精選

WHITE 白酒

SANCERRE, VINCENT DELAPORTE 'TRADITION' 2013 LOIRE VALLEY, FRANCE

CHABLIS 1ER CRU, SEBASTIEN DAMPT 'VAILLONS' 2013 BURGUNDY, FRANCE

RED 紅酒

CHAPELLE DE POTENSAC 2010 BORDEAUX, FRANCE

SWEET 甜酒

SAUTERNES, PETIT VERDRINES 2011 BORDEAUX, FRANCE

WITH WINES 品酒精選套餐 (三杯)

ADD 320