



「如」靚茨伯酒莊醇酒晚宴 RÚ Château Lynch-Bages Wine Dinner

28 February 2025, Friday
6:30 歡迎酒會 Reception | 7:00 晚宴 Dinner

冰煙日本茄子伴象拔蚌

Chilled Japanese Eggplant with Geoduck Clam

*Champagne Gosset
Grande Réserve Brut*

老菜脯乾燒美國龍蝦

Braised American Lobster with Pickled Radish

*Château Lynch-Bages
Blanc de Lynch-Bages 2022*

開心果黑醋伊比利亞黑毛豬柳

Wok-fried Iberico Pork Loin with Pistachio in Black Vinegar

Echo de Lynch Bages 2020

牛肝菌濃汁慢煮M7和牛面頰

Slow-cooked M7 Wagyu Cheek in Porcini Mushroom Sauce

Château Lynch-Bages 2004

石鍋海膽蟹肉燴飯

Stewed Rice with Sea Urchin and Crab Meat in a Stone Pot

Château Lynch-Bages 2001

旭金堡甜白葡萄酒心太軟 伴棗皇千層酥

Château Suduiraut Sauternes Chocolate Lava Cake
with Red Date Puff Pastry

*冰山野紅菊
Precious Chrysanthemums*

每位 **HK\$1,288** per person

Enjoy the following exclusive offers 暢享以下獨家優惠

50% OFF

Chateau Lynch-Bages 2004, 750ml ~~-\$1,980~~ + \$990

Chateau Lynch-Bages 2001, 750ml ~~-\$2,280~~ + \$1,140

於2025年2月7日或之前預訂,即可享受九折早鳥優惠
Book by 7 February, 2025 to enjoy an early bird discount of 10%

另收加一服務費 Subject to 10% service charge