



「如」路易王妃香檳品酩晚宴 RÚ Louis Roederer Champagne Dinner

2025年5月23日, 星期五

Friday, 23 May 2025

晚上七時 7:00 pm

蜜汁煎金蠔、黑松露醬焗帶子、香檳蘋果凍鵝肝

Pan-fried Semi-dried Oyster with Honey, Baked Scallop with Black Truffle Paste,
Foie Gras with Champagne and Apple Jelly

Domaines Ott Château de Selle Rosé 2023

桂花雪梨脆鱈球

Crispy Eel with Pear and Osmanthus Sauce

Louis Roederer Collection 245 Champagne N.V.

雞油蔥香岩鹽蒸星斑柳

Steamed Coral Garoupa Fillet with Chicken Oil, Spring Onion and Rock Salt

Louis Roederer Blanc de Blancs Brut Champagne 2016

香蒜炒穀飼和牛

Pan-fried Wagyu with Sliced Garlic

Louis Roederer Cristal Millésimé Brut Champagne 2015

陳年菜脯瑤柱糯米釀燒鵝

Roast Goose stuffed with Aged Radish, Dried Scallop and Glutinous Rice

Château La Croix Pomerol 2017

生磨杏汁豆腐凍、棗皇千層酥、黑白芝麻卷

Almond Bean Curd Pudding, Red Date Puff Pastry, Black and White Sesame Roll

Louis Roederer Carte Blanche Demi-Sec Champagne N.V.

每位 **HK\$1,288** per person

於2025年4月30日前預訂，可享九折優惠，如心賞會員更可尊享八五折優惠。
Book by 30 April 2025 to enjoy a 10% discount or an exclusive 15% discount for CCG Hearts members.

數量有限, 售罄即止。
Seats are limited and available on a first-come, first-served basis.

另收加一服務費
Subject to 10% service charge