



Domaine Belargus Wine Dinner

1 September 2023, Friday

Welcome Champagne

話梅番茄、至尊蜜汁叉燒

Superior Barbecued Pork with Honey,
Marinated Cherry Tomato with Preserved Plum Sauce

Domaine Belargus Anjou Sec Ronceray 2020

松露燕窩釀雞翼

Braised Chicken Wing Stuffed with Bird's Nest and Truffle Honey

Domaine Belargus Anjou Sec Quarts 2018

九年百合杏汁燉花膠

Double-boiled Fish Maw Soup with Almond Cream and 9-year Lily Bulbs

3.6北海道牛乳松露炒日本帶子

Wok-fried Scallops with Hokkaido Milk and Black Truffle

Domaine Belargus Anjou Sec Veau 2020

遠年陳皮黑醋骨

Stir-fried Spare Ribs with Aged Tangerine Peel and Balsamic Vinegar

Domaine Belargus Anjou Coteau des Treilles (Monopole) 2018

花膠絲鮮竹濃湯浸時蔬

Poached Vegetables with Shredded Fish Maw
and Beancurd Sheet in Chicken Broth

蟹肉桂花炒米粉

Fried Rice Vermicelli with Crabmeat

Domaine Belargus Anjou Sec Rouères 2018

蝶豆花豆腐凍伴懷舊芝麻卷

Tofu Pudding with Butterfly Pea and Homemade Black Sesame Roll

每位 **HK\$988** per person

另收加一服務費 Subject to 10% service charge