



法國名莊醇釀品鑑晚宴 Exquisite French Wine Pairing Dinner

2026年1月30日, 星期五 Friday, 30 January 2026
晚上七時 7:00 pm

迎賓香檳 Welcome Champagne

Gosset Grande Réserve Brut N.V.

頭盤 Appetiser

蜜汁煎金蠔、薑蔥煎法國藍蝦、避風塘南極鱈魚粒

Pan-seared Semi-dried Oyster with Honey Glaze,
Sautéed French Blue Prawn with Ginger and Spring Onion,
Wok-fried Patagonian Toothfish Bite with Crispy Garlic and Spices

Ruinart Brut Rosé N.V.

主菜 Main Course

阿拉斯加蟹肉釀焗牛油果

Baked Avocado stuffed with Alaskan Crab Meat

Dom Perignon Brut 2002

酒香鵝肝醬燒本灣小青龍

Grilled Spiny Lobster tossed in Wine and Foie Gras Sauce

Louis Roederer Cristal Millesime Brut 2009

東甲陳皮鮮沙薑煎雞件

Pan-fried Chicken Fillet with Dongjia Aged Tangerine Peel and Sand Ginger

Chateau Lynch-Bages 2001

黑松露醬帶子炒脆香苗

Stir-fried Scallop with Black Truffle Sauce and Crispy Rice

甜品 Dessert

蝶豆花豆腐凍、酥皮蛋撻仔

Chilled Butterfly Pea Flower Bean Curd Pudding, Mini Flaky Egg Tart

每位 **HK\$1,688** per person

於2026年1月19日或之前預訂，可尊享早鳥85折禮遇。如心賞會員更可享尊貴8折獨家優惠。

Book by 19 January 2026 to enjoy a 15% early bird offer.
CCG Hearts members receive an exclusive 20% privilege.

另收加一服務費

Subject to 10% service charge