



法國國際美食協會會員及認可推介餐廳
A member of Chaîne des Rôtisseurs,
recognized and recommended restaurant



香檳美饌嚐味套餐 Champagne and Gastronomy Pairing Dinner

2025年10月21日, 星期二 Tuesday, 21 October 2025
晚上七時 7:00pm

Welcome Wine

Champagne Franck Bonville, Unisson Grand Cru Blanc de Blancs

餐前小食

油泡生曬吊片、海蜇涼辦手撕雞、椒鹽金沙排骨
Appetiser Platter

Sautéed Squid, Chilled Shredded Chicken with Jelly Fish,
Fried Spare Rib with Salt, Pepper and Garlic

Champagne Palmer & Co., Blanc de Blancs

Champagne Le Brun de Neuville, Extra Blanc Blanc de Blancs

蜜餞25頭養殖吉品鮑拌菜遠

Candied 25ppk Farmed Abalone with Vegetable

Champagne Palmer & Co., Grands Terroirs Vintage 2015

Champagne Gosset, Celebris Vintage 2012

阿翁炒花膠

Ah Yung Stir-fried Dried Fish Maw

Champagne Franck Bonville, Les Belles Voyes Grand Cru Blanc de Blancs 2016

咖喱脆皮牛腩

Deep-fried Beef Brisket served with Curry Sauce

Champagne Le Brun de Neuville, (r)Ôsé Côteaux Champenois 2020

豉椒炒龍蝦球配煎米粉

Sautéed Lobster Fillets with Black Bean Sauce and Bell Pepper
served with Pan-fried Rice Vermicelli

Champagne Gosset, Cuvée Suzanne Gosset Rosé

方魚炒芥蘭仔

Sautéed Chinese Kale with Preserved Dried Fish

精選美點兩款

欖仁馬拉糕、家鄉豆沙角

Dessert Delights

Steamed Mini Chinese Sponge Cake, Deep-fried Red Bean Paste Dumpling

早鳥優惠價 EARLY BIRD PRICE 每位 **HK\$1,580** PER PERSON
原價 ORIGINAL PRICE 每位 **HK\$1,738** PER PERSON

價格已包含加一服務費 10% service charge included



此套餐不能與其他優惠及折扣同時使用 | 如有任何爭議，如心酒店集團保留最終決定權
This set menu cannot be used in conjunction with other promotions or offers | In case of any dispute,
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