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Kwan Cheuk Heen

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Compagnie Medocaine des Grands Crus
Wine Pairing Dinner
10 September 2010 (Friday) – 8:00pm

金縷玉衣

Rice flour rolled with scallop, crab roe and shrimp paste
in superior soup sauce

Disznoko Tokaji Dry Furmint 2007

宋嫂魚羹金勾翅

Braised shark's fin with fish and egg white soup "Hangzhou" special

Disznoko Tokaji Dry Furmint 2007

江南紅燒肉

Braised pork belly in brown sauce

Mas Belles Eaux, Les Coteaux 2005, Languedoc

香菇栗子燴紅燉鴛鳥肉

Braised ostrich meat with chestnut and mushroom

Mas Belles Eaux, Les Coteaux 2005, Languedoc

乳香野菌節瓜盅

Braised assorted mushrooms with preserved red bean curd paste
in vegetable marrow

Vivens 2005, Margaux

脆片牛坑腩

Deep-fried crispy beef brisket

Chateau Pibran 2006, Pauillac

原隻鮑魚三色炒拉麵

Braised whole abalone with carrot, spinach and traditional la-mien in abalone sauce

Chateau Pibran 2006, Pauillac

桂花糖巴菲配夏威夷菓仁及烤萍果

Osmanthus honey parfait, macadamia nuts and roasted apple

Disznoko Tokaji Aszu 5 Puttonyos 1995

每位港幣 688 元另加一服務費

HK\$688 per person + 10% service charge

Speaker: Mr David Pedrol, Assistant Wholesale Manager, Watson's Wine Wholesale

For enquiries and reservations, please call 查詢及訂座，請致電 2121 2691