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Kwan Cheuk Heen

Wine Dinner Menu *On 24 April 2026*

紅酒櫻桃鵝肝, 花雕醉雞卷
Foie Gras with Red Wine and Cherry, Chilled Chicken Roll with Chinese Wine
SAINCHARGNY Cremant de Bourgogne Extatic Brut NV

蟹粉焗釀蟹蓋
Baked Crab Shell Stuffed with Crab Meat and Crab Roe
Champy Bourgogne Chardonnay "Cuvee Edme" 2022

珍珠金湯龍蝦球
Wok-fried Lobster with Bamboo Piths and Egg White in Pumpkin Broth
Champy Rully 2023

豉油皇香煎鱈魚
Pan-fried Eel with Black Bean Sauce
Champy Pernand-Vergelesses White 2023

葡汁鮑魚釀雞翼
Deep-fried Stuffed Chicken Wings with Abalone and Portuguese Sauce
Champy Pernand-Vergelesses Red "Clos de Bully" 2022

古法羊肉卷
Pan-fried Lamb Roll
Champy Pernand-Verg Red 1er Cru "Les Vergelesses" 2017

松茸竹筍釀菜苗
Braised Matsutake Stuffed Bamboo Pith with Seasonal Vegetables

香煎元貝松露蔥油撈麵
Wok-Fried Scallop with Black Truffle and Noodle in Scallion Oil

燕窩楊枝甘露
Chilled Mango Pomelo Sago with Bird's Nest

每位港幣\$988 元
HK\$988 per person

另收加一服務費
All prices are subject to 10% service charge

如果您對任何食物有過敏症狀, 請在點餐之前通知您的服務員
If you have allergies to any food, please inform service staff before ordering

(歡迎致電君綽軒電話:2121 2691 或電郵:kch@ghkcatering.com 查詢或預訂)