

Wine Dinner Menu *On 15 August 2025*

冰鎮茅台醉鮑魚海蜇花
Chilled Abalone and Jelly Fish with Moutai

珊瑚百花釀玉花膠
Braised Fish Maw with Crab Roe and Squid Paste
貴州茅台酒43度
Kwaichow Moutai 43°C

蝦籽麒麟燒斑件
Pan-fried Giant Garoupa Fillet with Shrimp Roe
貴州茅台酒43度
Kwaichow Moutai 43°C

野菌香酥鴿腿
Deep-fried Stuffed Pigeon Leg with Mushroom
貴州茅台酒43度
Kwaichow Moutai 43°C

三蔥爆牛柳粒
Stir-fried Beef Tenderloin and Spring Onion

松茸帶子石榴球
Braised Matsutake and Scallop Chicken Meat Ball

香煎元貝野菌岩米燴飯
Braised Rice with Scallop and Mushroom

燕窩楊枝甘露雙皮奶 配 茅台五仁餅
**Chilled Mango Pomelo Sago with Bird's Nest and Double-layer Steamed Milk /
Moutai Assorted Nuts Cake**

每位港幣\$988 元
HK\$988 per person

另收取茶芥及加一服務費
Subject to tea, condiment charges and 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)