

Duckhorn Wine Dinner Menu

23 May 2025, Friday

腐皮芝士蟹皇盞配牛油果煙三文魚沙律卷
Crab Roe and Cheese on Bean Curd Sheet
Smoked Salmon Roll with Avocado and Salad
Decoy Brut Cuvee NV

黑松露金湯煎馬頭魚
Pan-fried Amadai with Black Truffle Pumpkin Sauce
Duckhorn North Coast Sauvignon Blanc 2023

鵝肝醬鮮菌燒大蝦
Grilled King Prawn with Foe Gras Paté and Mushroom
Migration Sonoma Coast Chardonnay 2022

蜜汁蘆筍豚肉卷
Roasted Pork Roll with Asparagus and Honey
Calera Central Coast Pinot Noir 2022

麻皇釀鴿胸伴野菌釀鴿腿
Stuffed Pigeon Leg with Mushroom
Pan-fried Pigeon Breast with Water Chestnut
Wrapped by Lotus Root
Duckhorn Napa Merlot 2022

芥末蔥燒牛柳
Wok-fried Beef Tenderloin with Scallion and Mustard
Postmark Paso Robles Cabernet Sauvignon 2021

窩燒脆米海參炒飯
Fried Rice with Sea Cucumber, Scallops, Shrimps, and Mushroom
served with Crispy Rice

燕窩椰皇燉蛋白鮮奶
Double-boiled Egg White and Milk with Bird's Nest in Coconut

每位港幣\$988 Per Person
另收加一服務費 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