

## *Wine Dinner Menu* *On 12 September 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)