

## Wine Dinner Menu On 20 June 2025

魚子醬鮮果片皮雞  
Crispy Chicken with Caviar, Melon and Cantaloupe  
*Elderflower Spritz*

冰鎮北寄貝海蜇花  
Chilled Arctic Clam with Jellyfish Head  
*Gosset Brut, NV*

燕窩蟹肉釀鳳翼  
Deep-fried Stuffed Chicken Wings with Bird's Nest and Crab Meat  
*Villa Chioris, Pinot Grigio D.O.C., Friuli, Italy, 2023*

蝦籽麒麟燒斑件  
Pan-fried Giant Garoupa Fillet with Shrimp Roe  
*Spy Valley, Pinot Noir, New Zealand, 2022*

松露和牛盒  
Wok-fried Wagyu Beef with Truffle  
*Kaesler Cabernet Sauvignon, Australia, 2019*

珊瑚百花釀玉花膠  
Braised Fish Maw with Crab Roe and Squid Paste  
*Rupert & Rothschild Vignerons, Chardonnay, Western Cape, South Africa*

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

燕窩楊枝甘露雙皮奶  
Chilled Double-boiled Milk with Bird's Nest, Sago Cream, Mango and Pomelo

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@hghkcatering.com 查詢或預訂)