

Watson's Wine Dinner Menu

9 October 2026

珍珠鵝肝

Chilled Marinated Foie Gras with Coconut Milk

冰鎮北寄貝海蜆花

Chilled Arctic Clam with Jellyfish Head

E Series Chardonnay 2026

三蔥爆炒龍蝦球

Wok-fried Lobster with Scallions, Leek and Onion

Ode to Lorraine Cabernet Sauvignon Shiraz Merlot 2022

野菌香酥鴿腿

Deep-fried Stuffed Pigeon Leg with Wild Mushrooms

Neil Ashmead Grand Tourer Shiraz 2023

蝦籽遼參伴柚皮

Braised Premier Sea Cucumber and Shaddock Ped with Shrimp Roe

Ashmead Cabernet Sauvignon 2022

欖菜爆炒和牛粒

Wok-fried Diced Wagyu Beef with Preserved Olive Vegetable

Command Shiraz 2021

Command Shiraz 2016

翡翠燕窩釀竹笙

Braised Stuffed with Bamboo Pith, Bird's Nest and Seasonal Vegetables

香煎元貝松露蔥油撈麵

Pan-Fried Scallop with Tossed Noodles in Black Truffle Scallion Oil

石榴金露

Chilled Sago with Pomegranate

每位港幣\$1088 元

HK\$1088 per person

另收取茶芥及加一服務費

Subject to tea, condiment charges and 10% service charge

如閣下對任何食物有過敏症狀，請於點餐前通知服務員

If you have any food allergies, please inform our 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)