

Wine Dinner Menu *On 30 January 2026*

魚子醬鮮果片皮雞
Crispy Chicken with Caviar and Cantaloupe

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 2024

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, 2019/2020

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 Rice with Scallop and Mushroom

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)