

Wine Dinner Menu

On 24 July 2026

冰鎮北寄貝海蜆花
Chilled Arctic Clam with Jellyfish Head
Zardetto Prosecco, NV

椰皇菊花海螺湯
Double-boiled Sea Conch Soup with Chrysanthemum in Young Coconut

上湯煮大蝦煎米底
Braised Prawns in Supreme Broth with Crispy Rice Base
Saint Clair Sauvignon Blanc, Australia

立鱗香煎馬頭魚配金湯繡球菌
Pan-fried Tilefish with Cauliflower Fungus in Pumpkin Sauce
Elderton Unoaked Chardonnay, Australia

欖菜爆炒和牛粒
Wok-fried Diced Wagyu Beef with Preserved Olive Vegetable
Zuccardi Malbec, Argentina

煙燻百花雞卷
Baked Chicken Roll Stuffed with Shrimp Paste
Spy Valley Pinot Noir, New Zealand

七彩炒山珍菌松露蔥油撈麵
Wok-fried Assorted Mushrooms and Cordyceps Flower
with Black Truffle and Noodle in Scallion Oil
Tenuta Regaleali Le Rosè, Italy

石榴金露
Chilled Sago with Pomegranate

每位港幣\$888 元
HK\$888 per person

另收取茶芥及加一服務費
Subject to tea and condiment charges, plus a 10% service charge

如果您對任何食物過敏，請在點餐前通知我們的服務員
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)