

君綽軒精選美饌

Kwan Cheuk Heen Signature Tasting Menu

黑松露焗釀蟹蓋

Baked crab shell with black truffle paste

Elderton, Unoaked Chardonnay Barossa Valley, Australia

特色酸辣羹

Hot and sour soup

招牌胡椒焗大花蝦

Baked prawn with white and black pepper

酒香白玉龍躉球

Steamed giant garoupa fillet with egg white and Chinese wine

Saint Clair, Sauvignon Blanc, Marlborough, New Zealand

野菌燴和牛面頰

Braised Wagyu beef cheek with wild mushrooms

Alamos, Malbec, Mendoza, Argentina

鮮腐竹魚湯浸翡翠

Simmered bean curd sheet with seasonal greens in fish broth

松露櫻花蝦蟹肉炒脆香飯

Fried crispy rice with sergestid shrimps, crab meat and black truffle paste

時令鮮果盤

Seasonal fresh fruit platter

d'Arenberg, Stump Jump, Sticky Chardonnay, Australia, 2010

每位港幣\$488 元

不包括餐酒

HK\$488 per person

Without wine pairing

每位港幣\$768 元

連配對餐酒 4 杯

HK\$768 per person

With 4 glasses of wine pairing

另加一服務費

subject to 10% service charge

以上菜譜不適合任何折扣優惠

Discount is not applicable

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 your waiter before ordering