

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
Champ Gosset Brut Excellence N.V. France

迷你佛跳牆

Double Boiled Abalone, Shark's Fin and Fish Maw in Superior Soup

摩利菌水晶蝦球

Sautéed Crystal Prawn with Morel Mushrooms
Waus Elderton E-Series Unoaked Chardonnay 2013/14

君綽威靈頓和牛

Kwan Cheuk Heen Wagyu Beef Wellington
Wnz Saint Clair Vicar S Choice Sauvignon Blanc 2013/14

蠔皇南非鮮鮑魚配星斑片

Braised South African Fresh Abalone in Oyster Sauce with Sliced Garoupa
Rnz Spy Valley Piont Noir 2011/12

榆耳黃耳竹筴露筍卷

Braised Elm Fungus, Yellow Fungus, Bamboo Pith and Asparagus

松露櫻花蝦蟹肉炒脆香苗

Fried Crispy Rice with Sergestid Shrimps, Crab Meat and Black Truffle Paste
Rargen Alamos Uco Valley Malbec

鮮芒果焗西米布甸

Baked Sago Pudding with Mango

每位港幣\$888 元

不包括餐酒

HK\$888 per person

Without wine pairing

每位港幣\$1268 元

連配對餐酒 5 杯

HK\$1268 per person

With 5 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