

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

愉耳黃耳竹笙露筍卷 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