



FRI, 31ST AUGUST 2018 | CHAINE DES ROTISSEURS | 40 PERSONS | PRIVATE DINNER | THE PRIVATE ROOM

Pass Around Canapés

芝士蔬菜蓋。蜜汁黑叉燒。孟甲一口卷

Baked tartlet with assorted vegetables and cheese
 Barbecued honey glazed pork with deep-fried fortune roll
 Deep-fried crispy spring roll with chicken, jackfruit and button mushroom
Canard-Duchene Brut, Champagne, France
Kinmen Gao Niang Cocktail

Chinese Set Menu

金銀蒜蒸扇貝。金華佳藕

Steamed scallop with minced garlic
 Deep-fried stuffed dried bean curd topped with mango gravy and caviar
2016 Vionta Albarino Blanca, Spain

菊花豆腐湯

Mini seafood dumpling in tofu consommé
2016 Vionta Albarino Blanca, Spain

御廚龍井焗雞卷

Baked chicken thigh wrapped with Australian asparagus, carrot
 served with deep-fried crispy Long Jin tea leaves
2013 Los Haroldos Reserva De Familia Malbec, Argentina

寶鼎肉

Stewed pork stuffed with chicken mushroom in special brown sauce
2013 Los Haroldos Reserva De Familia Malbec, Argentina

羊肚菌燴八寶蔬

Braised baby Chinese Cabbage with morchella vulgaris,
 cordyceps flower, jew's ear, tremella frondosa in supreme stock gravy
2012 Chateau Trois Moulins, Haut-Medoc, France

鴛鴦米焗肉蚶

Baked glutinous rice with crab meat, dried shrimp and rice cracker
2012 Chateau Trois Moulins, Haut-Medoc, France

牛油果露 伴 杞子桂花糕

Cream of avocado and Chilled Osmanthus gelatin with gojiberry
Roustaabout Late Harvest Viognier, Australia