

# Xige Estate Wine Dinner

## 西鴿酒莊葡萄酒晚宴

Thursday, 21<sup>st</sup> September 2023

二零二三年九月二十一日, 星期四

Jade Dove White 2018 玉鴿 (國際版) 乾白葡萄酒 2018

### 前菜 Appetizer

柚子水晶魚凍, 西班牙黑豚叉燒, 黑松露百花丸

Clear garoupa cheek consommé jelly, yuzu dressing

Barbecue Iberico pork collar

Deep-fired summer black truffle and shrimp mousse dumpling

Jade Dove Rosé 2019 玉鴿 (國際版) 桃紅葡萄酒 2019

觀音茶燻帆立貝配五香雜豆

Tieguanyin tea smoked Hokkaido Yesso scallop,

five spice braised beans

Jade Dove Single Vineyard Chardonnay 2020

玉鴿單一園霞多麗乾白葡萄酒 2020

湯品 Soup

蟹皇竹生珍珠羹

Bamboo pith, crab roe and egg whites braised in supreme broth

主菜 Main Course

濃汁燒鴨燴岩米

Braised Nepalese rock rice, fragrant-roasted duck  
and supreme soy sauce

Jade Dove Single Vineyard Cabernet Gernischt 2019

玉鴿單一園蛇龍珠乾紅葡萄酒 2019

攪角豉蒜澳洲和牛丁

Wok-fried Australian M5 wagyu beef cubes,  
black bean-olive sauce

Xige N50 2019 西鴿N50乾紅葡萄酒 2019

Xige Estate 2017 西鴿酒莊“藤上藤”乾紅葡萄酒 2017

甜品 Dessert

雪燕黑豆布甸

Black soy bean milk pudding with gum karaya,  
white sesame ice cream and almond tuile

If you have any concerns regarding food allergies, please alert your server prior to ordering.  
如果您對食物有任何過敏的疑慮，請在點餐前告知服務員。