

CHAMPAGNE LOUIS ROEDERER WINE DINNER

路易王妃水晶香檳盛宴

2025年11月14日 | 14 November 2025

RECEPTION 餐前香檳

Collection 245

APPETISER 頭盤

Hamachi Ceviche, Crab Meat Roll, Osietra Caviar, Sea Urchin Aioli

醃漬油甘魚、蟹肉卷、魚子醬、海膽香蒜蛋黃醬



Nature Rosé, Brut 2015

SOUP 湯

Lobster Bisque, Saffron Aioli, Kaviari Kristal Caviar, Cognac Cream

法式龍蝦濃湯、番紅花香蒜蛋黃醬、魚子醬、干邑忌廉



Vintage, Brut 2016

FIRST COURSE 前菜

Oven-baked Atlantic Black Cod & Red Prawn, Beetroot Balsamic Puree,

Truffle Potato Mousseline, Baby Fennel, Rich Prawn Reduction

烤大西洋鱈魚配紅蝦、黑醋甜菜根蓉、黑松露薯蓉、小茴香、香濃蝦汁



Blanc de Blancs, Brut 2016

ENTRÉE 主菜

Wagyu Beef Striploin & Foie Gras, Truffle Potato Dauphinoise, Broccolini, Paprika Brandy Jus

和牛西冷伴鴨肝、黑松露千層焗薯、西蘭花苗、紅椒白蘭地汁



Cristal, Brut 2016

CHEESE 芝士

Parmigiano Reggiano, Pecorino Sardo, Gorgonzola, Quince Paste, Nuts, Fruits

巴馬臣芝士、意大利綿羊芝士、藍芝士、榲桲醬、堅果、水果



DESSERT 甜品

Yoghurt Mousse, Red Fruit Compote, Lady Finger Sponge, Lychee Sorbet

乳酪慕絲、紅莓果醬、手指餅海綿蛋糕、荔枝雪葩



Rosé Vintage, Brut 2017

Freshly Brewed Coffee or English Tea

鮮磨咖啡或英式茶

The Fullerton Petits Fours

富麗敦甜點

每位\$1,788 per person

以上價錢以港幣計算，並已包含加一服務費。Prices are in Hong Kong dollars and inclusive of a 10% service charge.