

CHÂTEAU BRANE CANTENAC WINE DINNER

2025年10月28日 | 28 October 2025

餐前酒

Reception

Baron de Brane Blanc 2023

麻香涼伴花膠絲    、水晶蛇凍 

Chilled Shredded Fish Maw with Spicy Sauce, Chilled Shredded Snake Jelly

百花炸釀蟹鉗     

Crispy Crab Claw with Shrimp Paste

陳皮欖角黑豚肉   

Crispy Kurobuta Pork in Honey-glazed with Tangerine Peel and Preserved Olives

Baron de Brane 2021

Baron de Brane 2018

太史菊花蛇羹  

Braised Shredded Snake and Black Fungus in Chicken Borth

XO醬爆和牛粒伴芥蘭度   

Wok-fried Diced Wagyu and Chinese Kale Stems

Château Brane Cantenac 2016

Château Brane Cantenac 2013

黑糖龍井茶燻雞   

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

Château Brane Cantenac 2007

Château Brane Cantenac 2009

乾炒和牛河粉    

Wok-fried Flat Rice Noodles with Sliced Wagyu Beef

「玉」甜品拼盤   

薑茶水中豆花   、桂花紅豆椰汁糕   

JADE Dessert Platter

Sweetened Ginger Soup with Bean Curb,

Chilled Osmanthus, Red Bean Puree, Coconut Milk Layer Pudding

每位\$1,088 per person



主廚推介
Chef's recommendation



純素
Vegan



素食
Vegetarian



含麩質
Contains Gluten/Wheat



含木本堅果或花生
Contains Tree Nuts/Peanuts



含奶類產品
Contains Dairy Products



含魚類
Contains Fish



含貝類海鮮
Contains Shellfish



含大豆
Contains Soy



含蛋類
Contains Egg



辣
Spicy

為閣下健康著想，如閣下對任何食物有過敏反應，請告知餐廳職員。

Your well-being and comfort are our utmost priority. Please inform our service team of any food allergies or special dietary requirements that you may have.

此菜單不可與其他推廣優惠及折扣同時使用。

This menu cannot be used in conjunction with any other promotional offers or discounts.

以上價錢以港幣計算，並另收加一服務費。

Prices are in Hong Kong dollars and subject to a 10% service charge.