

# 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

太史菊花蛇羹  




Braised Shredded Snake and Black Fungus in Chicken Borth

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*

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*

鮑汁遼參扣鵝掌   



Braised Sea Cucumber and Web Goose in Abalone Sauce

*Château Brane Cantenac 2009*




黑糖龍井茶燻雞   

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

*Château Brane Cantenac 2007*

XO醬金勾芥蘭  

Wok-fried Chinese Kale Stems

蟹粉撈稻庭麵   

Stewed Inaniwa Noodles with Hairy Crab Roe and Crab Meat

「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\$1,288 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.