

卡布瑞酒莊精緻美酒盛宴 CAKEBREAD CELLARS EXQUISITE WINE DINNER









2024年10月18日 | 18 October 2024

餐前酒

Reception

Sauvignon Blanc 2022

「玉」三小碟

鮮拆蟹肉柚子金桔沙律  、百花炸釀蟹鉗   、蜜汁餸叉燒   

Appetiser Trio

Crab Meat Salad with Pomelo and Kumquat Dressing, Crispy Crab Claw with Shrimp Paste, Barbecued Pork with Honey

紅燒鮮拆蟹粉燴花膠   

Braised Hairy Crab Roe and Meat with Shredded Fish Maw

雪菜毛豆炒星斑球   

Stir-fried Sliced Garoupa Fillet with Edamame and Snow Cabbage

Chardonnay 2022

鮑汁扣八頭鮑魚伴蝦籽柚皮   


Braised 8-Head Abalone and Pomelo Rind with Shrimp Roe in Abalone Sauce

Merlot 2019

南乳脆皮吊燒雞   



Roasted Crispy Chicken with Fermented Red Bean Curd Paste

Cabernet Sauvignon, Vine Hill Ranch 2017

石鍋京蔥黑椒爆炒澳洲M9和牛粒    

Wok-fried Australian M9 Wagyu Beef with Leek and Black Pepper in Stone Pot

Cabernet Sauvignon, Benchland Select 2017

鮑汁蝦籽薑蔥撈麵  

Stewed Noodles with Dried Shrimp Roe, Shredded Spring Onion and Ginger in Abalone Sauce

薑茶湯圓 

Double-boiled Sweet Ginger Tea with Glutinous Rice Dumplings

早鳥優惠價每位\$1,198 early bird discounted rate per person

(原價每位\$1,588 original rate per person)

2024年10月11日或之前預訂可享用早鳥優惠

Book on or before 11 October 2024 to enjoy the early bird discount

 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.