

源點酒莊精緻美酒盛宴 THE STARTING POINT WINE DINNER

2025年8月15日 | 15 August 2025

餐前酒
Reception


Champagne Drappier, Cuvée Carte d'Or, Brut n.v

百花三弄

百花妃子笑   、百花乳豬件    、金腿蝦多士     


Braised Lychee stuffed with Shrimp Paste, Deep-fried Suckling Pig with Shrimp Paste and Sesame,
Deep-fried Toast with Shrimp Paste and Minced Yunnan Ham

Riesling 2022

太白花雕醉乳鴿   

Chilled Sliced Pigeon with Chinese Wine

Amphora Orange Wine 2021

鮮鮑魚迷你冬瓜盅   

Double-boiled Whole Winter Melon Soup with Assorted Seafood, Diced Roasted Duck and Chicken

紅燒羊鞍   

Braised Lamb Saddle

Syrah 2019

蒜片黑椒爆炒澳洲M9和牛粒   

Wok-fried Australian M9 Wagyu Beef with Crispy Garlic Chips and Black Pepper

Cabernet Franc 2019 Cabernet Sauvignon 2021

上湯莧菜扎 

Poached Spinach with Bamboo Pith in Supreme broth

蟹肉蝦乾鴛鴦粉絲   

Fried Vermicelli with Conpoy, Crab Meat and Dried Shrimp

「玉」甜品拼盤     

JADE Dessert Platter

每位\$1,188 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.