



Cuisine Cuisine

HONG KONG
the mira

M. Chapoutier Wine Dinner

May 21, 2018 (Monday)

Cocktail: Riesling, Lieu-dit Buehl - M. Chapoutier 2015

黑魚籽香芒蝦筒、桂花蜂蜜鱈魚、胡麻醬紅柿子

Crispy cone stuffed with shrimps, mango and caviar

Cod fillet in honey osmanthus sauce

Chilled tomato in sesame paste

Ermitage, Le Méal Blanc - M. Chapoutier 2013

香蔥頭抽龍躉球

Deep-fried giant grouper fillet with spring onions in soya sauce

Ermitage, L'Orée Blanc - M. Chapoutier 2010

梅菜皇扣法國鴨胸

Roasted French duck breast with plum vegetables

Châteauneuf-du-Pape Barbe Rac - M. Chapoutier 2015

醬燒西班牙豬面頰

Braised Spanish pork cheek in gravy sauce

Crozes-Ermitage Les Varonniers Rouge - M. Chapoutier 2015

黑椒澳洲牛小排

Wok-fried short rib in black pepper sauce

Ermitage Le Pavillon Rouge - M. Chapoutier 2006

Ermitage L'Ermite Rouge - M. Chapoutier 2010

古法糯米釀鳳翼

Deep-fried chicken wing stuffed with glutinous rice, Yunnan ham and mushrooms

香芒楊枝金露

Chilled sago cream with Chinese pomelo and mango juice

每位港幣 1,200 元

Mira Plus 會員及同行賓客專享淨價優惠

HK\$ 1,200 per person

Mira Plus Members & Guests enjoy Nett prices

另加一服務費 Plus 10% service charge