



Cuisine Cuisine

HONG KONG  
the mira

## Domaine Geantet-Pansiot Wine Dinner

June 19, 2018 (Tuesday)

桂花蜂蜜鱈魚腩伴涼伴蔥油蟲草花

Cod fillet in honey osmanthus sauce

Chilled Cordyceps flower with spring onions

*Gevrey-Chambertin 'Les Evocelles' 2014*

欖菜豚肉爆四季豆

Stir-fried string beans with Kurobuta pork and preserved vegetables

*Chambolle-Musigny 1er Cru 'Les Charmes' 2014*

香蔥蝦籽家鄉釀海參

Braised sea cucumber stuffed with minced pork mousse in shrimp roe oyster jus

燒汁烤法國鴨胸肉

Roasted French duck breast in gravy sauce

*Gevrey-Chambertin 1er Cru 'Le Poissenot' 2012*

蘆筍野菌爆鹿兒島黑豚肉 或 菜遠鮮菌黑蒜炒牛肉

Wok-fried Kagoshima pork with asparagus and wild mushrooms

OR

Sautéed beef with black garlic and fresh mushrooms

*Charmes-Chambertin Grand Cru 2009*

鮑汁瑤柱鱈魚雞粒炆飯

Braised rice with diced chicken, dried scallops and dried octopus in abalone jus

香芒楊枝金露

Chilled sago cream with Chinese pomelo and mango juice

*Château Doisy-Védrières, Sauternes 2008*

每位港幣 1,088 元

Mira Plus 會員及同行賓客專享淨價優惠

HK\$ 1,088 per person

Mira Plus Members & Guests enjoy Nett prices

另加一服務費 Plus 10% service charge