



**Château Pape Clément Wine Dinner**  
16<sup>th</sup> October 2019

**AMUSE BOUCHE**

餐前小食

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**SCALLOP**

Caviar, Cilantro

扇貝 魚子醬

*Le Clementin du Pape Clément Blanc 2016*

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**LOBSTER**

Mirai Sweet Corn

龍蝦 粟米

*Château Pape Clément Blanc 2013*

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**ABALONE**

White Asparagus

鮑魚 白蘆筍

*Le Clementin du Pape Clément Rouge 2014*

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**SOJA BREAD**

Sea Salt Butter

黑糖醬油麵包 海鹽牛油

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**PIGEON**

Black Figs

烤乳鴿 焦糖蜜果

*Château Pape Clément Rouge 2009*

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**WAGYU BEEF**

Black Garlic

和牛 黑蒜

*Château Pape Clément Rouge 2001*

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**TOFU**

Sencha, Pineapple

絹豆腐 煎茶 鳳梨

*Symphonie de Haut-Peyraguey 2016*

**HK\$1,180 for 6 courses menu with 6 wines**

Prices above are subject to 10% service charge.

If you have food allergies, please ask our staff for assistance with menu choices.