



Cuisine Cuisine

HONG KONG
the mira

中國寧夏葡萄酒晚宴 Ningxia of China Wine Dinner

November 15, 2024 (Friday)

潮汕酥炸桶蠔

Deep-fried crispy oyster with katsu & seaweed sauce

Devo, MV03 Brut NV

德沃酒莊 悦慕 MV03 傳統法天然氣泡酒

黑松露北海道元貝皇

Poached Hokkaido scallop with black truffle

Legacy Peak Chardonnay 2022

留世酒莊 錦羽 夏多內 2022

百香果珍寶老虎蝦

Deep-fried crispy jumbo tiger prawn with passion fruit, lemongrass sauce

Kanaan winery Riesling 2022

迦南美地酒莊 雷司令 2022

鮮黃耳竹筍濃湯泡菜苗

Poached seasonal vegetable, bamboo pith, yellow fungus

The Starting Point Amphora Orange Wine 2019

源點酒莊 雷司令橙酒 2019

紅桑子黑豚肉鵝肝卷

Braised pork roll with foie gras & raspberry sauce

Silver Heights Marselan 2021

銀色高地酒莊 馬瑟蘭 2021

椒麻辣籽脆皮法國乳羊腩

Crispy French lamb brisket with Szechuan peppercorn

Legacy Peak, Family Heritage 2020

留世酒莊 家族傳承 2020

法國鴨胸夾四川臘肉鴨潤糯米飯

Steamed glutinous rice with French duck breast, cured meat & preserved duck liver

Xige Estate N609 Red Blend 2020

西鵠酒莊 N609 2020

陳皮法式焦糖燉蛋

Crème brûlée with tangerine peel

Kanaan winery Semi-Sweet 2022

迦南美地酒莊半甜白酒 2022

每位港幣 \$1,280元

另加一服務費

HK\$ 1,280 per person

Plus 10% service charge