



# BIODYNAMIC WINE DINNER PAIRING WITH FINE TEA

28<sup>th</sup> April, 2015

Reception:

*Movia, Puro Rose, Brad, Slovenia 2005*

蜜汁饊叉燒拼西檸芝麻雞

BARBECUED PORK

PAN-FRIED BONELESS CHICKEN FILLED WITH SHRIMP  
PASTE IN LEMON SAUCE

*Laurent Bannwarth, Pinot Gris Nature, Vin d'Alsace, France 2012*

*Laurent Bannwarth, Muscat Nature, Vin d'Alsace, France 2011*

西湖明前獅峰龍井 2015

*Lion Peak Dragon Well West Lake 2015*

三蔥爆龍蝦球

STIR-FRIED SLICED LOBSTER WITH SPRING ONIONS,  
RED ONIONS AND SHALLOTS

*Movia, Lunar, Primorska, Slovenia 2008*

鵝肝醬片皮鴨

SLICED PEKING DUCK WITH GOOSE LIVER TERRINE

*Laurent Bannwarth, Pinot Noir, Vin d'Alsace 2012*

鳴嶼山蘭香單叢 2008

*Wu Dong Mountain Oolong 2008*

砵酒焗美國蠔

BAKED BLUE POINT OYSTERS WITH PORT WINE

*Xavier Vignon, Ventoux, France 2012*

煎煮日本和牛

PAN-FRIED JAPANESE WAGYU BEEF WITH BROCCOLI AND CAULIFLOWER

*Movia, Merlot, Brad, Slovenia 2007*

鳴嶼山蘭香單叢 2008

*Wu Dong Mountain Oolong 2008*

栗蓉西米焗布甸

BAKED SAGO PUDDING FILLED WITH CHESTNUT PASTE

武夷功夫紅正山小種 2015

*Wu Yi Kong Fu Red 2015*

HK\$1,488.00 每位 PER PERSON

加一服務費

A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL