



Château Mouton Rothschild Wine Dinner

Embark on a journey with Château Mouton Rothschild to discover the pinnacle of Bordeaux winemaking sophistication. Experience four Premier Grand Cru Classé vintages — Château Mouton Rothschild 1970, 1971, 1997, and 2006 — each showcasing unwavering dedication, exceptional quality, and timeless elegance.

Date - Thursday, 10 October 2024

Time - 7:30pm - 10:30pm

Price - HK\$3,888 per person (Subject to 10% service charge)

Amuse Bouche
Huitres
Raw Oyster, Mignonette & Lemon

Gratton de Lormont
Terine of Spiced Pork, Pickled Shallots, Caper Berries,
Cornichons & Mustard
Château Mouton-Rothschild 1997

Escargot
Roasted Snails with Parsley & Garlic
Château Mouton-Rothschild 1970

Poisson a la Bordelaise
Baked Cod, Breadcrumbs, Shallots, & Buttered Leeks
Château Mouton-Rothschild 1971

Beouf a la Bordelaise
Braised Beef Cheek, Sauce Bordelaise, Carrots, Bone Marrow &
Mashed Potatoes
Château Mouton-Rothschild 2006

Canele De Bordeaux
Baked Vanilla Cake



Please call Restaurant Lobster Bar and Grill at 2820 8560 or email lbandgrill.isl@shangri-la.com for reservations.

Seats are limited and are allocated on a first-come, first-served basis.