



## 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](mailto:lbandgrill.isl@shangri-la.com) for reservations.  
Seats are limited and are allocated on a first-come, first-served basis.