



MAISON TRIMBACH WINERY WINE DINNER

婷芭克世家酒莊晚宴

前菜 APPETISERS

福鼎芋絲拌響螺片
Live Sea Whelk Salad with Crispy Taro and Baby Cabbage

福州15年老酒熟醉紅蝦
Drunken Red Prawn with 15 Years Shaoxing Wine
Pinot Gris Réserve Personnelle - Magnum 2013

湯品 SOUP

福建海參酸辣湯
Fujian Hot & Sour Soup with Sea Cucumber, Bamboo Fungus and Tomato

江海之味 FROM THE SEA

青胡椒香煎深海池魚
Pan-Seared Shima Aji with Green Pepper Sauce
Riesling Grand Cru Geisberg 2018
Riesling Cuvée Frédéric Émile - Magnum 2017

閩南風味精選 MINNAN SIGNATURE

茶香煙燻乳鴿
Tea-Smoked Crispy Pigeon
Riesling Clos Ste. Hune 2018

蔬菜 VEGETABLE

閩清糟菜燒牛肝菌
Braised Porcini with Fujian Pickled Vegetable
Pinot Noir Réserve 2022

主食 MAIN

飄香紅鰱飯
Steamed Mud Crab with Sticky Rice
Gewurztraminer Vendanges Tardives 2017

甜品 DESSERTS

木瓜桃膠四果湯
Sweet Soup with Peach Gum, Papaya and Longan Sorbet

每位\$1,450 Per Person

以上價目均已港幣計算，並另加一服務費。套餐不可與其他折扣同時使用
All prices are in HK Dollars and subject to 10% service charge.
Set menu cannot be used in conjunction with any other discounts.