

品嚐晚宴
Tasting Menu

每位 1,488 per person

都爹利前菜拼盤

Duddell's appetiser selection

蜜餞豚肉叉燒 Honey-glazed barbecued pork
黑魚籽芝味鱈魚 Crispy diced cod, cheese, caviar
涼拌沙薑手撕雞 Chilled shredded chicken, sand ginger

Asian wine pairing: Chardonnay, Grace Vineyard, Angellina, Shanxi, China, 2009
Adventurous wine pairing: Cider, Éric Bordelet, Poiré Granit, Normandy, France, 2017
Signature wine pairing: Chardonnay/Pinot Noir, Krug, Grande Cuvée, Champagne, France, NV

海椰皇清燉花膠雞湯

Double boiled fish maw, coquito nuts, chicken

烏魚子香煎龍蝦扒

Pan-fried lobster, mullet roe

Asian wine pairing: Kosu, Grace Winery, Yamanashi, Japan, 2017
Adventurous wine pairing: Savagnin, Between Five Bells, Yellow, Victoria, Australia, NV
Signature wine pairing: Riesling, Hans Wirsching, Julius-Echter-Berg, Grosses Gewächs, Germany, 2012

蠔皇扣五頭南非鮑魚

Braised South African abalone 5 heads, supreme oyster sauce

Asian wine pairing: Syrah, GranMonte, Heritage, Asoke Valley, Thailand, 2015
Adventurous wine pairing: Cabernet Sauvignon, Roxanich, Istria, Croatia, 2008
Signature wine pairing: Chardonnay, Bernard-Bonin, Vieilles Vigne, Meursault, Burgundy, France, 2016 - 3640 Bouteille

桂香海鹽日本宮崎A4和牛

Pan-fried Miyazaki A4 Wagyu beef, cinnamon sea salt

Asian wine pairing: Cabernet Sauvignon, Legacy Peak, Ning Xia, China, 2015
Adventurous wine pairing: Merlot, Bessa Valley, Enira, Bulgaria, 2011
Signature wine pairing: Cabernet Sauvignon, Château Pontet-Canet, Pauillac, Bordeaux, France, 2005 - Magnum Bottle

惠州甜梅菜頭抽炒絲苗

Fried rice, crispy pork, sweetened preserved vegetable, pickled radish, premium soy sauce

香芒楊枝甘露

Mango, grapefruit and sago in coconut milk

Asian wine pairing: Muscat, Puchang, Clovine, Xinjiang, China, 2015
Adventurous wine pairing: Petit Manseng, Churton, Marlborough, New Zealand, 2013
Signature wine pairing: Furmint, Oremus, Tokaji Aszu 6 Puttonyos, Toakji, Hungary, 2005

美點蒼萃

Petit four

如閣下對任何食物有敏感或要求，請於點單時告知您的服務員。所有價錢以港幣計算。加一服務費。

If you have any food allergies or special dietary needs, please inform your server before ordering

All prices are in Hong Kong dollars. 10% service charge applies.

升級 Upgrade to:

三頭南非鮑魚 Braised South African abalone 3 heads	每位加 add 600 per person
廿二頭皇冠吉品鮑魚 Braised whole Yoshihama abalone 22 heads	每位加 add 1,500 per person

餐酒共嚐 With wine pairing:

亞洲葡萄美酒 Asian wine pairing	每位加 add 788 per person
探索美酒配對 Adventurous wine pairing	每位加 add 988 per person
招牌美酒配對 Signature wine pairing	每位加 add 1,388 per person

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