

Father's Day Georgian Wine Pairing Dinner

18, 19 & 20 June 2021



1st Course

Homemade Lemon Grass and Dill Marinated Salmon,
Mesclun Salad

自家製香茅刁草醃三文魚配雜菜沙律

Rkatsiteli, Château Mukhranl 2018 (Dry, Light-bodied)

2nd Course

Risotto, Fennel Seed Marinated Pork Loin, Tangerine Olive Oil
茴香籽烤豬柳意大利飯配柑橘欖油

Rkatsiteli-Mtsvane, Tedo's Marani Qvevri (Dry, Medium-bodied)

3rd Course

Lamb T-Bone or Flank Steak
羊T骨扒或牛側腹扒

Saperavi, Tbilvino Qvevri 2016 (Dry, Full-bodied)

4th Course

White Wine Pear with Lemon Sorbet
白酒燴梨伴檸檬雪葩

Saperavi, Kindzmarauli Iberiuli 2018 (Semi-sweet, Medium-bodied)

每位 HKD598 per person

Price is subject to 10% service charge 另加一服務費

For reservations please call 預訂及查詢請致電 +852 3953 2213
or e-mail 或電郵: kitchensavvy@hotelstage.com

1/F, Hotel Stage, 1 Chi Wo Street, Jordan, Kowloon, Hong Kong 香港九龍佐敦志和街一號登臺酒店一樓