

FRENCH WINE-PAIRING DINNER

May 20, 2025

• STARTER •

A SERENADE OF OCEAN & EARTH 海洋與陸地的協奏曲

Crimson Tuna Tartare with Velvety Avocado Mousse
緋紅金槍魚他他 配 牛油果慕斯

Paired with Heliossy Whisky Classic

• SEAFOOD •

A FRENCH RHAPSODY OF PAMPAS RED PRAWNS 潘帕斯紅蝦的法式狂想曲

Argentinian Red Prawn Bouillabaisse with Golden Saffron Infusion
阿根廷紅蝦馬賽海鮮濃汁

Paired with Saint Mas Master 214 'Airen'

• RISOTTO •

A WALTZ ON THE PALATE 味蕾上的圓舞曲

Sous Vide Confit Duck with Black Truffle Risotto
慢煮油封鴨 配 黑松露燴飯

Paired with Saint Mas Master 503

• MAIN •

WHEN TRADITION MEETS INNOVATION 傳統與創新的邂逅

Pan-fried Australian Pork Rack
with Sweet Paprika & Caramelized Pineapple
香煎澳洲豬肋排 配 甜椒焦糖鳳梨

Paired with Saint Mas Master 1231

• DESSERT •

AN ICY-HOT SWEET SERENADE 冰與火的甜蜜小夜曲

Dark Chocolate Lava Cake
with Vanilla Ice Cream
熔岩黑朱古力蛋糕 配 雲呢拿雪糕

Paired with Heliossy Whisky Master

HKD700+10%
per person

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Peter Kwong
@ 蒲陶堂



Justin Yeung
Head Chef