



瑞納特香檳晚宴 Ruinart Champagne Dinner



歡迎酒會 Welcome Reception Ruinart Blanc de Blancs

薑蔥茸涼伴蠔子拼脆香松茸煎元貝皇
Chilled razor clam with spring onion and ginger seared scallop
with matsutake mushroom
Ruinart Blanc de Blancs Magnum

釀焗鮮蟹蓋
Baked stuffed crab shell with crab meat, onion and cream sauce
Ruinart Rosé

蝦皇湯芙蓉龍蝦球
Steamed fresh lobster and egg white with supreme shrimp broth
Dom Ruinart Blanc de Blancs 2010

天籽蘭花杞子遼參燉鮮螺
Double boiled sea whelk, sea cucumber and wolfberry
with dendrobium orchid

黑松露紫蘇百花炸子雞
Crispy-fried chicken filled with shrimp paste perilla leaf and black truffle
Dom Ruinart Rosé 2009

豉油皇香煎南非鮑魚伴老菜脆米飯
Pan-fried South Africa abalone with supreme soy sauce
served with braised crispy rice and preserved vegetables

鮮果拼盤
Fruit platter

酥皮雞蛋撻拼蜜瓜椰青凍糕
Baked egg tart
Chilled young coconut and honeydew melon jelly

加一服務費
A 10% service charge will be added to your bill

請將手機轉為靜音模式
Please kindly switch your mobile to silent mode

負責任地享受。無意讓非法定飲酒年齡人士看到或轉發。
Enjoy responsibly. Not intended to be seen or forwarded to non legal drinking age.

為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.