

## Master Chef Kit's Recommendation Dinner

### 前菜 APPETISERS

|          |                                        |
|----------|----------------------------------------|
| 川味脆皮鴨血   | Sichuan Style Crispy Duck Blood Cubes  |
| 泰式冬陰功小籠包 | Tom Yum Xiao Long Bao                  |
| 法邊豆配雞樅菌  | French Bean with Termine Mushrooms     |
| 風味醬蘿蔔    | Shanghai Style Pickled Radish          |
| * 元貝菊花豆腐 | * Chrysanthemum Tofu Soup with Scallop |

### 主菜 MAIN COURSE

|                 |                                                        |
|-----------------|--------------------------------------------------------|
| 滬江蝦仁            | Stir-fried Prawns with Zhenjiang Vinegar               |
| 水煮香煎比目魚         | Crispy Halibut Fillet in Sichuan Chili Broth           |
| 麥烤西班牙栗飼叉燒       | Maltose Glazed Spanish Chestnut-Fed Barbecued Char Siu |
| * 雲南辣椒子蒜炒安格斯牛柳粒 | * Sauteed Diced Angus Beef with Yunnan Chili & Garlic  |
| 臘味炒飯            | Fried Rice with Chinese Sausage & Yunnan Smoked Ham    |

### 甜品 DESSERT

|              |                                 |
|--------------|---------------------------------|
| 青柑桔熱情果白朱古力蛋糕 | Calamansi & Passionfruit Gateau |
|--------------|---------------------------------|

6 Courses - \$698 Per Person / \* 8 Courses - \$880 Per Person

Select your preferred wine add \$388

(Choose 1 glass from each category)

#### Sparkling / Rosé Wine 100ml

Fantinel Prosecco Extra dry DOC, Italy, NV  
Georgetown Pinot Rose, New Zealand

#### Red Wine 100ml

Zaccagnini "Tralcetto",  
Montepulciano d'Abruzzo Riserva, DOC, Italy  
Château Suau, Rouge, Cotes de Bordeaux, France

#### White Wine 100ml

Domaine de Vauroux, Chablis, France  
Santa Margherita, Pinot Grigio, Valdadige DOC, Italy

#### Dessert Wine 80ml

Disznókő Tokaji Aszú 5 Puttonyos, Tokaji, Hungary  
Porto Ferreira Tawny, Douro, Portugal

Booking minimum for two persons or up

Whole table must participate

All prices are in HKD and are subject to 10% service charge