



米芝蓮盛譽 Robert Parker 百分酒皇
Robert Parker 100 Points Wine Dinner

酥炸法國吉拉朵生蠔, 黑魚籽脆皮乳豬件, 酒香龍蝦

Signature Deep-fried Gillardeau Oyster, Crispy Suckling Pig with Caviar
Chilled Drunken Lobster in Aged "Hua Diao" Wine

2008 Louis Roederer Cristal Brut Rosé 

松露毛蟹乾撈花膠

Tossed Fish Maw with Fresh Hairy Crabmeat and Truffle

2009 Ermitage Blanc, De L'Orée, M. Chapoutier 

慢煮澳洲青邊鮑魚配煎釀刺參

Slow-cooked Fresh Australian Abalone and Sea Cucumber Filled with Shrimp Paste in Abalone Sauce

1982 Château Latour 

1989 Château Haut-Brion 

果木燒法國乳羊

Lychee Wood Roasted French Baby Lamb Rack with Spices

1990 Château Margaux 

1996 Château Lafite Rothschild 

京蔥炒A4和牛

Wok-fried A4 Wagyu Beef with Leek

2000 Château Pavie 

2010 Château Cheval Blanc 

鷄茸官燕翡翠竹笙蛋

Poached Seasonal Vegetable with Imperial Bird's Nest and Chicken Wrapped in Bamboo Pith

荷香蟹皇糯米飯

Steamed Glutinous Rice with Crab Roe in Lotus Leaf

香芒椰汁西米撈

Chilled Mango Sago with Coconut Milk

2001 Château d'Yquem 

譽瓏美點

Petit Fours