



# 6-Course Wine Pairing Dinner

by Yannick Champs, Wine Maker

November 15, 2018

Caviar Live Crabmeat with Egg white / Mooli Puff  
鱼子酱 生折蟹肉赛螃蟹 / 萝卜丝酥

*Vosne Romanée 1er Cru Les Suchots 2015*

Braised Morel Mushroom, bamboo pith  
and homemade tofu with pumpkin sauce  
黄焖自制豆腐竹笙羊肚菌

*Nuits Saint Georges 1er Cru Vieilles Vignes 2015*

Soft Shell Crab, curry leaf, dried red chilli pepper  
椒盐咖喱叶香蒜泰椒软壳蟹

*Ladoix Blanc "Le Cloud" 2013*

Steamed Canada Lobster with vermicelli  
and black bean sauce ( half )  
豉汁粉丝蒸波士顿龙虾 ( 伴边 )

*Nuits Saint Georges 1er Cru Le Clos des Corvées 2008 (Monopole)*

Wat Tan black bean beef Ho Fun  
豉汁滑蛋烩牛河

*Clos de Vougeot Grand Cru 2002*

Jian Dui, glutinous sesame ball, red bean paste  
红豆沙煎堆



*\$198 per pax*

Rates are subject to 10% service charge and the prevailing government taxes,  
currently pegged at 7% goods & services tax (GST)