



THE  
LEGACY HOUSE  
彤 福 軒

## Chateau Beychevelle Wine Dinner Dinner Menu Proposal 29 June 2022, Wednesday

Welcome Drink

*Henriot Brut Souverain NV*

吊燒鵝肝金錢雞 化皮脆乳豬件 老陳醋海茸紫茄  
Roasted Goose Liver, Pork Belly, Mushroom  
Roasted Suckling Pig  
Marinated Eggplant, Seaweed, Dark Vinegar  
*Amiral de Beychevelle, St Julien 2017*

生菜片鴿鬆

Wok-Fried Minced Pigeon, Lettuce Wrap

*Chateau Beychevelle, 4eme Cru Classe, St Julien 2014*

酥香雁紙雞

Paper Wrapped Crispy Chicken

*Chateau Beychevelle, 4eme Cru Classe, St Julien 2007*

大千炒羊柳

Wok-Fried Lamb Fillet, Dried Chilli, Spring Onion

*Chateau Beychevelle, 4eme Cru Classe, St Julien 2010*

黑松露燕麥爆和牛粒

Wok-Fried Wagyu Beef, Oat, Black Truffle

*Chateau Beychevelle, 4eme Cru Classe, St Julien 2003*

薑汁撞奶 桃仁薩琪瑪

Walnut Sachima

Sweetened Ginger Milk

每位 \$1,500

\$1,500 per person

所有價格均以港幣計算, 另加收一成服務費 *Prices are quoted in HKD and subject to 10% service charge*