



Jean-Marc Millot Dinner
25 August 2022, Thursday

鮮梅頭蜜汁叉燒、化皮乳豬件

Barbecued Pork, Honey Glaze

Roasted Suckling Pig

Jean-Marc Millot, Côte de Nuits Villages "Aux Faulques" 2018

欖鼓炒龍蝦球

Wok-Fried Lobster, Olive, Black Bean

Jean-Marc Millot, Vosne-Romanée 2019

生菜片鴿鬆

Wok-Fried Minced Pigeon, Lettuce Wrap

Jean-Marc Millot, Vosne-Romanée 1^{er} Cru Suchots 2017

芋茸香酥鴨、香煎鴨胸

Deep-Fried Duck, Mashed Taro

Pan-Fried Duck Breast

Jean-Marc Millot, Clos de Vougeot Grand Cru 2017

Jean-Marc Millot, Echezeaux Grand Cru 2015

黑椒香蒜爆松苞菌牛肩肉

Wok-Fried Beef Chuck, Swollen-Stalked Mushroom, Black Pepper, Garlic

Jean-Marc Millot, Grands Echezeaux Grand Cru 2017

草莓蝴蝶酥、香芒糯米糍

Strawberry Palmiers

Glutinous Rice Dumplings, Mango

Liqueur de Bourgogne

\$3,988 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