



Domaine de Brau Wine Dinner
Tuesday – 22nd Oct 2024

菜譜 Menu

胡麻帶子.酥炸蟹棗.酸菜凍鮑魚

Chilled Scallop with Sesame Sauce, Deep Fried Crispy Crab Roll
Chilled Abalone with Sour Pickle Sauce

BRAU Chardonnay

鮮蘆筍龍躉球

Sautéed Sliced Garoupa with Asparagus

BRAU Viognier

鮑魚汁糯米釀鳳翼

Deep Fried Chicken Wing Stuffed with Glutinous Rice in Abalone Sauce

BRAU Pinot Noir

黑豚叉燒伴脆皮燒腩仔

Roasted Crispy Pork Belly served with Honey Iberico Pork Cha Siu

BRAU Fer croisé

紅酒燴牛尾

Braised Ox Tail with Red Wine Sauce

BRAU Yau-Ma-Tei

蓮蓉西米焗布甸伴紅棗糕

Baked Sago Pudding with Lotus Paste served with Steamed Red Dates Cake

Price at HK\$780+10% per person