



Wednesday, 13 May 2026 Wine Dinner

Welcome drink - Bourgogne

大宅門

海景軒片皮鴨伴魚子醬、白酒冷鮑魚、脆香乳豬件伴魚子醬

Hoi King Heen Deluxe Appetisers

Roasted Peking Duck, Imperial Ossetra Caviar

Chilled Abalone, Saint-Bris

Barbecued Suckling Pig, Imperial Ossetra Caviar

檸檬百花鱈魚卷

Steamed Cod Fish, Shrimp Mousse, Lemon Zest

Saint-Bris

焗釀蟹肉牛油果

Baked Avocado, Crab Meat, Onions

Auxey-Duresses

薑蔥美極大花蝦

Wok-fried Tiger Prawns, Spring Onion, Ginger, Soy Sauce

Auxey-Duresses

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彩椒百合炒鴿脯

Stir-fried Pigeon fillet, Lily Bulb, Assorted Bell Peppers

Auxey-Duresses (red)

黑虎掌菌安格斯牛面頰

Braised Black Tiger Palm Mushrooms, Angus Beef Cheek, Chinese Yam, Chili

Pommard

金鍋梅香飯

Fried Rice, Roasted Pork Belly, Parma Ham, Preserved Vegetables

酥皮雪燕杏仁蛋撻、桂花酒釀麻糬芝士布甸

Baked Almond Tarts, Snow Swallow

Osmanthus Cheese Pudding, Mochi, Fermented Rice

原價 Original Price

每位港幣 \$1,088 Per Person

優惠價 Special Offer

每位港幣 \$850 Per Person

此套餐恕不接受任何折扣優惠 Not applicable to any discount

所有價格以港幣計算，另加一服務費。

菜式可能含有豬肉成份，如果您有任何食物過敏或需要任何飲食特別安排，請聯絡我們的員工

All prices are in Hong Kong dollars and subject to a 10% service charge

Dishes might contain pork, if you have any dietary requirement or allergy, please inform our service team