

IMPERIAL
CITY

御苑

[君宴] 韓國醬汁鮑魚

- 韓國莞島生產直送
- 韓國風味醬汁
- 天然飼養
- 獲ISO及HACCP認證, 安全可靠



韓國莞島鮑魚的裙邊完整而且味濃, 柔滑軟嫩可以減少蒸煮時間, 更加可以即開即食, 保留更多原汁原味!

<君宴> 韓國醬汁 8 頭鮑魚

限量優惠價發售

~~原價 HK\$438~~

會員優惠價 HK\$288

不可與其他餐飲優惠券及折扣優惠同時使用

二人外賣套餐

Takeaway Set for Two

花雕醉豬手、燒腩仔、五香牛展

Pork Knuckle in Chinese Yellow Wine, Crispy Pork Brisket, Five Spiced Marinated Beef Shank

鮑魚炆滑雞煲

Casserole of Abalone and Chicken

香煎鱈魚扒

Pan-fried Cod Fish served with Soy Sauce

米湯灼菜遠

Sautéed Vegetable in Rice Soup

桂花瑤柱蟹肉炒米粉

Stir-fried Rice Noodles with Crab Meat, Conpoy and Egg

精美凍糕點

Chilled Chinese Pudding

~~原價 Original HK \$1,158~~

外賣優惠 Takeaway Offer HK \$950

另可享有外賣 85 折優惠

Also enjoy the 15% off takeaway offer

四人外賣套餐

Takeaway Set for Four

花雕醉雞、陳醋海蜇頭、叉燒皇、燒腩仔

Chicken in Chinese Yellow Wine, Jelly Fish tossed with Aged Vinegar
Barbequed Pork glazed with Honey, Crispy Pork Brisket

惹味和牛尾

Casserole of Australian Wagyu Beef Tail in our Chef's Sauce

紅燒斑腩煲煲

Casserole of Garoupa's Brisket with Bean Curd

腰果鮮露筍炒蝦球

Stir-fried Prawn with Asparagus and Cashew

蒜香安格斯牛肉粒

Stir-fried Angus Beef Cubes with Garlic

米湯灼菜遠

Sautéed Vegetable in Rice Soup

鮑汁海味燴飯

Braised Rice with Dried Seafood, Chicken, Sea Cucumber in Abalone Sauce

精美凍糕點

Chilled Chinese Pudding

~~原價 Original HK \$1,838~~

外賣優惠 Takeaway Offer HK \$1,700

另可享有外賣 85 折優惠

Also enjoy the 15% off takeaway offer

每月主題菜式

Monthly Promotional Dishes

主廚 - 羅師傅推介

Chef Law's Specialties

鮮蓮八寶冬瓜盅 (小 /4-6 位用)	\$498
Double Boiled Whole Winter Melon Soup with Assorted Meat	
沙茶醬芥蘭牛肉	\$168
Stir-fried Sliced Beef with Chinese Kale in Sa Cha Sauce	
蜂巢荔茸帶子 (6件/pieces)	\$238
Deep-fried Scallop filling with Crispy Taro Dumpling	
乾撈銀絲蟹肉煲	\$138
Casserole of Crab Meat with Vermicelli	
酸菜魚湯煮龍躉片	\$298
Poached Giant Grouper Fillets with Pickled Vegetable in Fish Soup	
香煎銀鱈魚扒	\$268
Pan-fried Cod Fish served with Soy Sauce	
三杯汁鱸魚煲	\$198
Casserole of Braised Sea Bass with Shallot	
家鄉煎藕餅 (8 件/pieces)	\$138
Pan-fried Lotus Root Cake with Minced Dace Fish	
君度橙花骨	\$128
Sautéed Spare Ribs with Cointreau Sauce	
鮮露筍炒牛柳條	\$188
Stir-fried Beef Tenderloin with Asparagus	
蜜汁紫蘿雞球	\$168
Braised Chicken with Ginger Pickle and Pineapple	

溫馨家鄉菜

Warmth Home Delicious

家鄉煎釀鯪魚	\$238
Pan-fried stuffed Dace Fish Country Style	
煎焗魚嘴	\$198
Pan-fried Fish Head with Spring Onion and Ginger	
東江豆腐煲	\$148
Casserole of Bean Curd stuffed with Mud fish Paste in Broth	
薑蔥焗魚雲	\$198
Baked Grass Carp Head with Ginger and Spring Onion	
銅盤頭菜蒸汚槽雞	\$198
Steamed Chicken with Preserved Turnip	
蝦籽柚皮	\$178
Braised Pomelo Skin with Dried Shrimp Roe	
滑蛋炒叉燒蝦仁	\$208
Stir-fried Shrimp and Egg with Barbequed Pork	
三色蒸水蛋	\$118
Steamed Trio Eggs	
滑蛋鮮帶子	\$208
Scrambled Egg with Scallop	
銀芽韭黃炒火鴨絲	\$178
Sautéed Shredded Roasted Duck with Bean Sprouts and Yellow Chive	
蟹肉圍蝦蒸雞蛋白	\$178
Steamed Egg White with Crab Meat and Shrimp	

溫馨家鄉菜


Warmth Home Delicious

漁香茄子煲 Spicy Eggplants with Minced Pork in Clay Pot	\$118
紅燒琵琶豆腐 Braised Bean Curd with Dace Fish Paste and Chinese Ham	\$ 138
粟米石斑塊 Deep-fried Garoupa Fillet with Sweet Corn Sauce	\$ 248
陳皮蒸牛肉餅 Steamed Minced Beef Cake with Dried Mandarin Peel	\$ 128
中式牛柳脯 Fried Beef Tenderloin Fillet with Onion in Sweet and Sour Flavour	\$ 148
薑蔥炒斑球 Stir-fried Garoupa Fillet with Ginger and Spring Onion	\$ 248
鮑汁炆花生鳳爪 Stewed Chicken Feet with Peanut in Abalone Sauce	\$ 128
腰果鮮蝦仁 Stir-fried Shrimp with Cashew Nut	\$ 208
滑蛋鮮茄牛肉 Scrambled Egg with Beef and Tomato	\$ 128
瑤柱肉碎蒸水蛋 Steamed Egg with Minced Pork and Conpoy	\$ 118
香煎芙蓉蛋 Pan-fried Egg Pancake with Shrimp, Minced Pork and Onion	\$ 178

冷盤、前菜 Appetizer

糖心皮蛋酸薑	\$ 68
Preserved Duck Egg with Pickled Ginger	
蒜泥黃瓜	\$ 68
Cucumber tossed with Chopped Garlic	
話梅涼瓜	\$ 88
Bitter Melon tossed with Preserved Plum	
雞絲粉皮	\$ 88
Shredded Chicken tossed with Bean Jelly in Peanut Sauce	
甜酸醃蘿蔔	\$ 68
Sweet and Sour Pickled Radish	
 花雕醉雞	\$ 108
Chicken in Chinese Yellow Wine	
 川味口水雞	\$ 108
Chicken in Chilli Oil Sauce	
花雕豬手	\$ 98
Pork Knuckle in Chinese Yellow Wine	
煙燻乳鴿	\$ 128
Smoked and Marinated Pigeon	
五香鴨舌	\$ 98
Five-Spice Duck Tongue	
 蒜泥白肉	\$ 98
Sliced Pork with minced Garlic and Chilli Sauce	
黑松露鮮菌素鵝	\$ 98
Bean Curd Sheet rolled with Wild Mushroom and Black Truffle	
 米椒伴木耳	\$ 68
Black Fungus tossed with Chilli	
 陳醋海蜇頭	\$ 98
Jelly Fish tossed with Aged Vinegar	
椒鹽九肚魚	\$ 98
Crispy Bombay Duck Fish with Salted Chilli	
七味墨魚鬚	\$ 98
Crispy Cuttlefish with Spicy	

燒味 Barbequed & Roast

 蜜汁靚叉燒	\$138
Barbequed Pork glazed with Honey	
化皮乳豬件	\$198
Roasted Suckling Pig	
掛爐燒鵝皇	\$148
Roasted Goose	
冰燒三層肉	\$128
Crispy Pork Brisket	
桶子豉油雞	\$148
Supreme Soya Sauce Chicken	
燒味雙拼	\$178
Barbequed Meat Combination	
乳豬燒味雙拼	\$248
Roasted Suckling Pig and Barbequed Meat Combination	

湯、羹 Soup

	每位/per person
 杏汁燉白肺湯	\$ 98
Double-boiled Pork Lung Soup with Almond Juice	
陳皮鴨腿湯	\$ 98
Double-boiled Duck Leg Soup with Dried Mandarin Orange Peel	
 珍菌螺頭燉老雞湯	\$ 98
Double-boiled Sea Whelk with Wild Mushrooms and Chicken Soup	
金瑤白玉海皇羹	\$ 88
Bean Curd Soup with Conpoy and Seafood	
魚肚粟米羹	\$ 68
Fish Maw and Sweet Corn Soup	
番茄珍菌素羹	\$ 68
Tomato and Wild Mushroom Soup	
西湖牛肉羹	\$ 68
Minced Beef Soup with Crab Meat and Egg White	
酸辣海鮮羹	\$ 68
Hot and Sour Seafood Soup	
 懷舊佛跳牆	\$298
Double-boiled Shark's Fin, Abalone, Fish Maw and Sea Cucumber Soup	

魚翅 Shark's Fin

每位/per person

鮑參翅肚羹

\$198

Braised Shark's Fin with Fish Maw and Sea Cucumber

生拆蟹肉乾撈翅

\$568

Braised Shark's Fin and Crab Meat served with Bouillon on Side

高湯燉鮑翅

\$488

Double-boiled Shark's Fin with Superior Soup

紅燒大鮑翅

\$488

Braised Superior Shark's Fin with Brown Sauce

 肘子菜膽燉翅

\$298

Double-boiled Shark's Fin, Sliced Yunnan Ham and Cabbage Soup

濃湯雞絲翅

\$298

Braised Shark's Fin Soup with Shredded Chicken

煲仔海皇排翅

\$298

Braised Shark's Fin Soup with Seafood in Casserole

紅燒蟹肉翅

\$298

Braised Shark's Fin Soup with Crab Meat

燕窩 Bird's Nest

每位/per person

黃耳竹笙燕窩羹


\$168

Braised Bird's Nest Soup with Yellow Fungus and Bamboo Pith

生拆蟹肉雞蓉燴燕窩


\$168

Braised Bird's Nest with Crab Meat and Minced Chicken

 紅燒燕窩羹

\$168

Braised Bird's Nest Soup

 生磨杏汁燉官燕

\$438

Double-boiled Sweetened Supreme Bird's Nest Soup with Almond Cream

鮑、參、海味 Dried Seafood

	每隻/per abalone
蠔皇原隻二十頭吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (20-head)	特價 \$3,000
蠔皇原隻二十五頭吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (25-head)	特價 \$1,650
蠔皇原隻三十頭吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (30-head)	特價 \$850
蠔皇原隻南非六頭鮮鮑魚 Braised Whole South Africa Abalone with Oyster Sauce	\$198
 蠔皇原隻澳洲三頭鮮鮑魚 Braised Whole Australian Abalone with Oyster Sauce	\$500
鮑魚汁炆日本關西遼參 Slow-cooked Whole Kansai Sea Cucumber with Abalone Sauce	每條/per cucumber \$160
 蠔皇花膠扣玉掌 Braised Fish Maw and Goose Web with Oyster Sauce	每位/per person \$550
鮑魚汁扣花膠 (每件約三兩重) Braised Fish Maw with Abalone Sauce	每件/per piece \$980
蠔皇花菇玉掌煲 Casserole of Goose Web and Black Mushroom with Oyster Sauce	\$188
京葱爆刺參 Sautéed Sea Cucumber with Leeks	\$298
桂花銀芽炒魚肚 Stir-fried Shredded Fish Maw with Egg and Bean Sprout	\$268
酸辣海參煲 Casserole of Sea Cucumber in Hot and Sour Sauce	\$268

海鮮 Seafood

芝士黃金焗蟹蓋	每隻/per piece
Baked Crab Shell stuffed with Crabmeat, Onion and Cheese (製作需時 25 分鐘 / preparation time : 25 minutes)	\$180
百花鑲蟹鉗	每隻/per piece
Crispy Crab Claw coated with Minced Shrimp	\$ 88
 老乾媽甜酸菜炒雙蚌	\$238
Stir-fried Clam Duo with Sour Vegetable in Lao Gan Ma Chilli Sauce	
薑蔥美洲生蠔煲	\$198
Casserole of American Oyster with Ginger and Spring Onion	
 麻辣水煮魚片	\$248
Sliced of Garoupa simmered in Sichuan Chilli Broth	
紅燒斑腩煲	\$208
Casserole of Garoupa's Brisket with Bean Curd	
 葡汁焗釀響螺	每隻/per piece
Baked stuffed Sea Whelk with Portuguese Sauce	\$ 138
芙蓉珊瑚蝦球	\$268
Sautéed Prawn topped with Crab Roe and Egg White	
黑椒粉絲海蝦煲	\$268
Casserole of Shrimp with Vermicelli and Black Pepper	
避風塘海蝦	\$268
Sautéed Prawn with Chilli and Crispy Garlic	
松茸玉簪明蝦球	\$268
Sautéed Prawn rolled with Matsutake Mushroom, Vegetable and Yunnan Ham	
黃金明蝦球	\$268
Sautéed Crispy Prawn coated with Salty Egg Yolk	
豉油皇風鱻球 (六件)	\$188
Deep-fried Eel with Soy Sauce	
黑松露醬珍菌蝦球	\$268
Sautéed Prawn with Wild Mushroom and Black Truffle Sauce	
北海道元貝皇 (燒汁/鮑汁)	每隻/per piece
Pan-fried Hokkaido Scallop (Gravy/Abalone Sauce)	\$130

牛、豬 Beef & Pork

	惹味和牛尾煲	\$ 388
	Casserole of Australian Wagyu Beef Tail in our Chef's Sauce	
	清湯蘿蔔牛腩煲	\$ 188
	Casserole of Beef Brisket and Turnip with Superior Soup	
	水煮滑牛肉	\$ 168
	Slices of Beef simmered in Sichuan Chilli Broth	
	黑椒牛仔骨煲	\$ 168
	Casserole of Veal in Black Pepper Flavour	
	燒汁一口和牛肉	\$ 298
	Stir-fried Australian Wagyu Beef Cubes with Gravy	
	秘製海山骨	\$ 138
	Crispy Pork Rib Marinated with Preserved Shrimp Paste	
	椒鹽焗肉排	\$ 138
	Deep-fried Pork Rib with Salty Chilli	
	大澳蝦醬銀魚蒸肉根	\$ 128
	Steamed Pork Fillet with Silver Fish in Preserved Shrimp Paste	
	菠蘿咕嚕肉	\$ 128
	Sweet and Sour Pork with Pineapple and Capsicum	
	風味回窩肉	\$ 128
	Sautéed Pork with Dried Bean Curd and Cabbage in Chilli Sauce	
	陳皮土魷剁肉餅	\$ 128
	Steamed Minced Pork Cake with Squid and Dried Mandarin Peel	
	黑豚肉南瓜煲	\$ 168
	Casserole of Iberico Pork Loin and Pumpkin	
	梅菜皇扣肉煲	\$ 168
	Casserole of Pork Belly with Preserved Vegetable	
	蒜香安格斯牛肉粒	\$ 168
	Stir-fried Angus Beef Cubes with Garlic	

家禽 Poultry

	棗皇魚肚蒸滑雞 Steamed Chicken with Fish Maw and Red Dates		\$ 168
	風味辣子雞 Deep-fried Chicken with Chilli "Sichuan Style"		\$ 168
	鹹魚雞粒豆腐煲 Casserole of Chicken with Bean Curd and Salty Fish		\$ 138
	蜆芥薑蔥雞球 Sautéed Chicken with Ginger, Spring Onion and Clam Sauce		\$ 168
	鮑魚炆滑雞煲 Casserole of Abalone and Chicken		\$ 248
	八珍扒大鴨 Braised Duck with Shrimp, Squid, Pork, Chicken, Black Mushroom, Chestnut and Lotus Seed	壹隻 whole bird	\$ 438
	荔茸香酥鴨 Deep-fried Boneless Duck coated with Taro Paste	壹隻 whole bird 半隻 half bird	\$ 398 \$ 198
	脆皮龍崗雞 Deep-fried Crispy Chicken	壹隻 whole bird 半隻 half bird	\$ 398 \$ 198
	金華玉樹雞 Sliced Boneless Chicken with Yunnan Ham and Green	壹隻 whole bird 半隻 half bird	\$ 398 \$ 198
	北京片皮鴨 (需預訂) Peking Duck (advance order)	壹隻 whole bird	\$ 488
	紅燒妙齡鴿 Deep-fried Baby Pigeon	每隻 per bird	\$ 88
	生菜包乳鴿崧 Sautéed Minced Pigeon Served with Lettuce Cup	每隻 per bird	\$ 148

豆腐、蔬菜 Bean Curd & Vegetable

-  麻婆辣豆腐 \$118
Braised Bean Curd with Minced Pork and Chilli Paste
- 家鄉豆腐煲 \$118
Casserole of Minced Pork with Bean Curd and Salted Vegetable
-  玉液銀杏扒腐竹 \$128
Sautéed Bean Curd Sheet with Ginkgo and Vegetable in Soy Milk
- 豉汁帶子蒸豆腐 \$148
Steamed Scallop on a Bed of Bean Curd with Black Bean Sauce
- 鮮蝦涼瓜煎蛋白 \$148
Fried Egg White with Bitter Squash and Shrimp
-  御苑小炒皇 \$148
Sautéed Celery, Barbequed Pork, Shrimp and Scallop
- 啫啫肉根大芥菜 \$148
Casserole of Pork Fillet with Green Mustard
- 蝦醬啫啫唐生菜 \$118
Casserole of Chinese Lettuce with Preserved Shrimp Paste
-  羅漢上素燒豆腐 \$118
Braised Bean Curd with Assorted Vegetable and Fungus
-  瑤柱雜菜煲 \$118
Casserole of Assorted Vegetable and Conpoy with Soup
- 懷舊溫公齋 \$118
Braised Black Fungus, Bean Curd Stick, Eggplant, String Bean, Vermicelli and Vegetable in Taro Sauce
- 海南涼瓜肉絲黃豆煲 \$118
Casserole of Bitter Squash, Shredded Pork and Yellow Bean
-  海味節瓜粉絲煲 \$138
Casserole of Angled Luffa with Dried Seafood and Vermicelli
- 魚湯翠肉瓜桂花蚌 \$188
Poached Sea Clam with Shredded Zucchini in Fish Broth

健康素食 Health Delicacies

椰汁香芋南瓜煲 \$128
Casserole of Taro and Pumpkin with Coconut Cream

👉 攪菜乾煨四季豆 \$118
Sautéed String Bean with Pickled Vegetable and Black Mushroom

花菇燒豆腐 \$138
Braised Bean Curd with Black Mushroom

榨菜銀芽炒豆乾 \$118
Stir-fried Dried Bean Curd with Spicy vegetable and Bean Sprout

杞子南瓜鮮腐竹 \$128
Steamed Pumpkin with Bean Curd Sheet, Wolfberries and Broccoli

榆耳百合炒蓮藕片 \$118
Sautéed Lotus Root with Lily Bulb, Honey Bean and Elm Fungus

雙冬扒時蔬 \$118
Braised Vegetable with Black Mushroom and Bamboo Shoot

杏汁杞子鮮枝竹泡勝瓜 \$118
Simmered Angled Luffa, Bean Curd Sheet and Wolfberries in Almond Juice

雲耳百合炒鮮淮山 \$128
Sautéed Black Fungus and Lily Bulb with Yam

石澳梅菜皇蒸茄子 \$118
Eggplant Steamed with Preserved Choi-sum

黑松露醬珍菌燒豆腐 \$138
Casserole of Bean Curd with Wild Mushroom and Black Truffle Sauce

竹筍鼎湖上素 \$138
Braised Assorted Fungus and Mushroom with Bamboo Pith

飯、麵 Rice & Noodles

-  粒粒泡貴妃飯 \$188
Poached Rice with Diced Seafood in Fish Broth
- 蒜香櫻花蝦海鮮炒飯 \$168
Fried Rice with Dried Shrimp , Seafood and Garlic
- 豉椒雙蚌煎米粉 \$168
Pan-fried Rice Vermicelli with Clam Duo and Black Bean Sauce
- 桂花瑤柱蟹肉炒米粉 \$168
Stir-fried Rice Noodles with Crab Meat, Conpoy and Egg
- 鮑汁海味燴飯 \$188
Braised Rice with Dried Seafood , Chicken , Sea Cucumber in Abalone Sauce
-  梅菜豚肉脆米飯 \$188
Fried Rice with Pork Belly and Preserved Vegetable
- 乾炒牛柳絲烏冬麵 \$168
Fried Undo Noodles with Beef Tenderloin
-  鮑汁薑蔥叉燒撈粗麵 \$148
Egg Noodles tossed with Shredded Barbequed Pork, Spring Onion, Ginger and Abalone Sauce
- 鮑汁金菇炆伊麵 \$148
Braised E-fu Noodles with Enoki Mushroom in Abalone Sauce
-  乾燒瑤柱伊麵 \$148
Braised E-fu Noodles with Conpoy
- 香蔥頭抽帶子炒麵 \$168
Stir-fried Noodles with Scallop and Supreme Soy Sauce
- XO 醬海皇炒粉絲 \$168
Fried Vermicelli with Seafood in XO Chilli Sauce
- 菜蘆龍躉球炒河粉 \$188
Fried Rice Flour Noodles with Giant Grouper Fillet
- 滑蛋帶子炒河粉 \$188
Fried Rice Flour Noodles with Scrambled Egg and Scallop

精選外賣餐酒

Special Wine for Takeaway

二零二零年九月一日開始
Available on 1st September 2020

	原價 Original Price	優惠價 Offer Price
白酒 White Wine		
T01 Cotes de Provence Rose BY Ott 2019 The nose is full of crunchy yellow fruits and sunny citrus, with hints of hawthorn and pomegranate. On the palate the wine is delicate and silky and broadens into a delicious freshness. The finish is charming and long lasting.	HK\$220	HK\$195
T02 Les Jamelles Chardonnay Vin de Pays d'Oc 2018 This wine is redolent of apricot and pear aromas, notes of hazelnut and white flowers, and a slightly buttery finish. The oak is expressed subtly through notes of candied chestnut, toffee and praline that are underpinned by a lemony nuance. On the palate, this is a complex, wellbalanced wine that boasts remarkable freshness, pleasing minerality and a long finish.	HK\$95	HK\$80
T03 HDV Chardonnay 2015 Fresh floral and citrus notes are abundant in the complex aromatics of this wine. Citrus, pear, and apricot accompanied by a wonderfully balanced acidity and freshness that suggests long agibility.	HK\$750	HK\$600
紅酒 Red Wine		
T04 J.L. Chave Selection Cotes du Rhone Rouge Mon Coeur 2018 Smooth, concentrated and gently sweet, offering mineral- and spice-accented black raspberry, cherry and violet pastille flavors and a spicy jolt of cracked pepper. Finishes supple, sweet and quite long, with harmonious tannins and lingering florality.	HK\$175	HK\$150
T05 Chateau Vieux Sarpe Aoc St Emilion Grand Cru 2008 Slightly oaky nose that bears the fruity character. Supple attack, harmonious evolution. Soft tannins and well present. The finish is powerful.	HK\$395	HK\$350
T06 Chateau La Gasparde Prestige Aoc Cotes De Castillon 2014 Floral peony, small ripe red and black berries, sweet spices nutmeg-black pepper-then coffee with milk-vanilla. Mouth full and melted, velvety, fruity, fresh, finely spicy and greedy even in the long persistence.	HK\$280	HK\$240
T07 Les Jamelles Cabernet Sauvignon Vin de Pays d'Oc 2018 Flavours of blackcurrant and strawberry, combined with a refreshing, slightly green note (fresh peppercorns, typical of the varietal) and spicy flavours (cinnamon, mint, honey). The finish boasts subtle woodiness (with aromas of cedar, oak and walnut).	HK\$95	HK\$80
T08 Famille J-M Cazes Pauillac 2015 It presents a complex, aromatic bouquet, with a perfectly-balanced blend of fruity and toasty notes. The attack is direct and supple, followed by fresh aromas underscored by silky tannins.	HK\$395	HK\$340
T09 Prunotto Barbera d'Alba DOC 2018/19 A traditional Barbera, fresh and easy to drink, from vineyards whose soils are composed of clay and sand. A wine with great balance enriched by short-term aging in oak barrels.	HK\$160	HK\$135
T10 HDV Belle Cousine, Cabernet Sauvignon - Merlot 2014 Rose potpourri, leather, and cocoa layer in the glass to delicately compliment beautiful aromas of plum, fresh blueberry and savory spice. Dry herbs and a hint of fresh olive give this wine depth and complexity. Displays black cherry and fresh blackcurrant notes that build into a delightfully long-lasting finish.	HK\$750	HK\$600
T11 Mapachi Gran Reserve Cabernet Sauvignon 2017 The nose has notes of cherries and fresh strawberries, all beautifully harmonized with notes of cedar and tobacco from careful aging in French and American oak. In the mouth it has a medium body with very good volume, and round and ripe tannins. It is fresh and juicy, with a pleasing persistence.	HK\$180	HK\$150

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