



## The Dynasty Club 35th Anniversary Noble Veuve Clicquot Champagne and Wine Dinner

**Marinated Botan Ebi and Ossetra Caviar with Ceviche Dressing**  
檸檬汁醃北海道牡丹蝦配魚子醬

**Veuve Clicquot Yellow Label Brut, Champagne, France**

**Seared Toro Cheek and Foie Gras Terrine with Truffle Teriyaki**  
火炙吞拿魚面頰肉及鵝肝批配松露照燒汁

**Veuve Clicquot Rosé, Champagne, France**

**Morel Mushroom Consommé**

羊肚菌清湯

**Sous Vide French Chicken Breast with Pesto Condiment and Apple Salad**  
慢煮法國雞胸配青醬汁及蘋果沙律

**Veuve Clicquot La Grande Dame 2015, Champagne, France**

**Butter Poached Lobster Tail and Grilled Chilean Seabass Fillet with  
Red Wine Butter Sauce**

牛油慢煮龍蝦尾及烤智利鱸魚配紅酒牛油汁

Or

**Grilled A4 Kagoshima Satsuma Beef Rib Eye 140g**

鹿兒島薩摩A4和牛肉扒140g

**Joseph Phelps Cabernet Sauvignon 2021, California, USA**

**Strawberries with Rosé Champagne Ice Cream and Rosé Jelly**

玫瑰香檳雪糕配士多啤梨及粉紅啫喱

**Petit Fours**

**Brewed Coffee or Infusion Tea**



ORIGINAL HK\$1388 PER PERSON

ENJOY EARLY BIRD ON OR BEFORE 9 DEC

HK\$1288 PER PERSON

**RSVP: 2829 7990**