

麗晶軒

LAI CHING  
HEEN



CHÂTEAU  
BÉLAIR-MONANGE  
PREMIER GRAND CRU CLASSÉ  
SAINT-ÉMILION

## Moueix Bordeaux Wine Dinner

Launch Event: Wednesday, 29 May, 2024 (7:00pm)  
Location: Lai Ching Heen, Ground Floor, Regent Hong Kong, 18 Salisbury Road, Kowloon  
Price: HK\$2,280 per person, plus 10% service charge

### Champagne Henriot Brut Souverain NV

### Announce de Bélair-Monange, Saint-Émilion Grand Cru 2016 Château Bélair-Monange, Saint-Émilion Grand Cru 2016

麗晶三小碟  
蜜汁黑豚叉燒  
黃金龍蝦球  
化皮乳豬件

Lai Ching Heen Combination  
Barbecued Pork with Honey  
Golden Lobster with Salty Egg Yolk  
Barbecued Suckling Pig

### Château Bélair-Monange, Saint-Émilion Grand Cru 2008 Château Bélair-Monange, Saint-Émilion Grand Cru 2009

香燒軟骨鴿  
Roasted Baby Pigeon

陳皮香酥黑豚  
Crispy Diced Pork Belly with Mandarin Zest

竹筍扒菠菜苗  
Braised Spinach Sprouts with Bamboo Piths

### Château La Fleur-Pétrus, Pomerol 2010

鹽燒松本茸石窩鹿兒島和牛  
Wok-fried Kagoshima Wagyu with Hon Shimeji Mushrooms served on a Hot Stone

### Château La Fleur-Pétrus, Pomerol 2005

醬爆羊肉伴脆酥盞  
Wok-fried Lamb with Spicy Sauce served in Pani Puri

魚湯蟹皇北海道帶子脆香苗  
Crispy Fried Rice with Hokkaido Scallop and Crabmeat Roe in Fish Bouillon

香芋蛋白燉鮮奶  
Double-boiled Egg White and Fresh Milk with Taro

For Reservations

