

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

竹筴扒菠菜苗
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

