

麗晶軒

LAI CHING
HEEN

Rare
CHAMPAGNE

Champagne Rare Millésime Dinner

Launch Event: Thursday, 10 October, 2024 (7:00pm)

Location: Lai Ching Heen, Ground Floor, Regent Hong Kong, 18 Salisbury Road, Kowloon

Price: HK\$2,750 per person, plus 10% service charge

Welcome Drink: Rare Millésime 2013

Rare Millésime 2008 Magnum

麗晶三小碟

黑魚子龍蝦凍

化皮乳豬件

蘿蔔絲脆蝦餅

Lai Ching Heen Combination

Chilled Lobster Jelly with Caviar

Barbecued Suckling Pig

Crispy Shrimp Cake with Shredded Turnip

Rare Millésime 2006 Magnum

蟹皇白玉蒸龍蝦球

Steamed Lobster with Crabmeat Roe and Tofu

Rare Millésime 2002

脆釀鮮蟹蓋

Golden Stuffed Crab Shell with Crabmeat

Rare Millésime 1988

老菜甫薑蔥焗法國海鱸魚

Baked French Sea Bass with Preserved Vegetables, Ginger and Spring Onion

Rare Millésime Rosé 2014

香草法國乳鴿甫伴鴿崧脆酥盞

Wok-fried French Pigeon with Herbs and Wok-fried Minced Pigeon served in Pani Puri

雅枝竹黃耳炒百合

Wok-fried Artichoke with Yellow Fungus and Lily Bulbs

藤椒海皇鴛鴦米

Mixed Rice with Seafood and Sichuan Pepper

奶皇鳳梨焗西米布甸

Baked Sago Pudding with Pineapple and Custard Cream

For Reservations

