



THE MACALLAN WHISKY DINNER

Join us and experience the unique pairing of The Refinery's signature dishes with The Macallan's diverse range of whiskies. This upcoming event features some of the latest creations from The Macallan including the Classic Cut 2019, Rare Cask 2019 Batch No.1 and the Edition No.5.

FRIDAY. 8TH NOVEMBER 2019

MAIN DINING ROOM
HK\$768 PER PERSON

COCKTAIL 7:00PM – 7:45PM
DINNER 7:45PM – 10:00PM

WELCOME DRINK

Whisky Sour

DINNER

涼拌篙筍櫻花蝦

MARINATED CELTUCE SPRINKLED WITH SAKURA SHRIMPS

The Macallan 12 Years Old Triple Cask Matured

日式醬油鳳尾魚伴水晶肴肉

DEEP-FRIED ANCHOVIES IN JAPANESE SOYA SAUCE AND "SHANGHAINAISE" PORK TERRINE

The Macallan 12 Years Old Double Cask

岩鹽蒜片牛柳粒

WOK-FRIED BEEF CUBES WITH GARLIC AND ROCK SALT

The Macallan 12 Years Old Sherry Cask



一品海皇瑤柱羹

FISH MAW, SEA CUCUMBER, FRESH FARM CHICKEN AND CONPOY SOUP



露筍鮮百合皇炒帶子

STIR-FRIED SCALLOPS WITH ASPARAGUS AND SUPREME LILY BULBS

The Macallan 18 Years Old Triple Cask Matured

羊肚菌薑蔥爆乳鴿甫

WOK-FRIED PIGEON BREAST WITH MOREL MUSHROOMS, GINGER AND SPRING ONIONS

The Macallan Classic Cut 2019

龍蝦西施泡飯

CRISPY RICE WITH DICED SCALLOPS AND SHRIMPS IN LOBSTER BROTH

The Macallan Rare Cask 2019 Batch No. 1



五仁龍卷酥

PASTRY WHIRL FILLED WITH MIXED NUTS

The Macallan Edition No. 5

For reservations, please book online or contact us on 2216 5700 or e-mail us at info@refineryclub.com.



The **MACALLAN**