BORDEAUX WINE DINNER

Indulge in the rich tapestry of flavours from one of France's most celebrated wine regions at our exquisite Bordeaux Wine Dinner! We invite you to savour a carefully curated selection of wines that showcase the illustrious winemaking traditions of Bordeaux, particularly the eminent Saint-Julien appellation.

Saint-Julien, a gem in the Médoc, is famed for producing wines that epitomize elegance and depth. This region is renowned for its terroir that imparts distinctive character and complexity to its wines.

Inspired by the diverse profiles of Bordeaux wines, Chef Jacky has meticulously paired his signature dishes with six exceptional selections from these distinguished brands. Château Beychevelle, often called the "Versailles of the Médoc", is showcasing its 2019 vintage features deep colours, fresh fruit aromas, and a balanced tannic structure, promising a grand vin experience that pays homage to its rich heritage. Château Lagrange, another treasure of Saint-Julien, features the approachable 2011 vintage, known for its harmonious blend of blackcurrant and mocha notes. In contrast, Grand Bateau presents its delightful Bordeaux Blanc, a fresh wine balanced with vibrant fruit and subtle oak.

Join us for this unforgettable evening and experience the stories behind each wine, beautifully paired with delectable dishes that celebrate the essence of Bordeaux and the elegance of Saint-Julien!

FRIDAY. 28TH MARCH 2025

MAIN DINING ROOM HK$980 PER PERSON	DINNER 7:00PM – 10:00PM

Please Note:
- Places are allocated on a first come first served basis.
- E-mail confirmation will be sent to all successful reservations.
- Cancellation Policy: 100% of total amount will be charged to Member's account within 7 days of event.

WELCOME DRINK

Grand Bateau Blanc 2020

MENU

黑松露萵筍
WOK-FRIED CELTUCE IN BLACK TRUFFLE PASTE

藤椒醬蟶子王
RAZOR CLAM IN GREEN VINE PEPPER SAUCE

避風塘鮮魷
"TYPHOON SHELTER" DEEP-FRIED FRESH SQUID WITH GARLIC AND CHILLI
Les Arums de Lagrange, Bordeaux Blanc 2021
TB 92 RP 90

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高湯瑤柱羹
BRAISED SUPREME CONPOY SOUP

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豉油王乳鴿髀 伴 蘭度百合蝦子炒鴿甫
SAUTÉED PIGEON THIGH IN SUPREME SOYA SAUCE
AND
WOK-FRIED PIGEON FILLETS WITH SHRIMP ROE, FRESH LILY BULBS AND CHINESE KALE
Les Fiefs De Lagrange 2019
JS 92 DE 90

蝦片蔥油脆米雞
DEEP-FRIED CHICKEN WITH GARLIC, CRISPY RICE AND SHRIMP CRACKERS WITH SPRING ONIONS AND SHALLOTS
Grand Bateau Le Phare Saint Julien Rouge 2021
Exclusive to this event

廚師醬露筍羊肚菌炒和牛
WOK-FRIED WAGYU BEEF WITH ASPARAGUS AND MOREL MUSHROOMS IN CHEF'S SPECIAL SAUCE
Château Beychevelle 2019
JS 96 RP 94

XO醬黑毛豬肉碎炒飯
FRIED RICE WITH MINCED IBERICO PORK IN XO SAUCE
Château Lagrange 2011
TB 95 JS 91

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金箔澳洲蜂蜜芝士餅
AUSTRALIAN HONEY CHEESECAKE WITH GOLD FLAKES

JS James Suckling *RP Robert Parker* *TB Tasting Book* *DE Decanter*

CLICK HERE TO BOOK

To make a reservation, please contact us on 2216 5700 or e-mail us at info@refineryclub.com.

Please Enjoy Responsibly