



SOUTH AMERICAN WINE DINNER

Our wine dinner selection features some of the finest Domaines Barons de Rothschild wines from Argentina and Chile.

THURSDAY.4TH APRIL 2019

MAIN DINING ROOM

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

WELCOME COCKTAIL

蒜香牛油野菌
SAUTEED WILD MUSHROOMS WITH
GARLIC BUTTER PAN-FRIED

脆煎帶子伴香芒醬
SCALLOPS WITH FRESH MANGO
DRESSING

Las Huertas Sauvignon Blanc 2017

MENU

鮮雞肉小籠包、梅酒車厘茄、水晶肴肉
STEAMED SHANGHAISE DUMPLINGS WITH MINCED CHICKEN
VINE TOMATOES MARINATED IN PLUM WINE
SHANGHAISE PORK TERRINE
Los Vascos Rose 2016



海皇蕃茄湯
TOMATO AND SEAFOOD SOUP



脆香窩巴鱈魚球
DEEP-FRIED COD FILLET, POMELO SAUCE ON RICE CRACKERS
Las Huertas Chardonnay 2016

豉椒焗虎蝦
BAKED TIGER PRAWNS IN BLACK BEAN AND PEPPER SAUCE
Lau Huertas Grande Reserve 2016

蘆筍陳皮炒牛小排
WOK-FRIED BEEF FILLETS WITH ASPARAGUS AND PRESERVED TANGERINE PEEL
Caro Cabernet Sauvignon Malbec 2016

廚師醬燒茄子
ROASTED AUBERGINE WITH HOMEMADE SPECIAL SAUCE
Los Vascos Carmenere Grande Reserve 2015

日式醬油叉燒蘭度炒飯
FRIED RICE WITH BARBECUED PORK IN JAPANESE SOYA SAUCE
Aruma Malbec 2013



栗子蓉焗布甸拼鳳梨一口酥
BAKED SAGO PUDDING WITH CHESTNUT PUREE
AND PINEAPPLE PUFFS

768 per person

For reservation, please contact our Reception or email us at info@refineryclub.com.