

South Africa Wine Dinner
25 April 2014 for 60-70 persons
Above & Beyond Chinese Restaurant

Ayama MCC Blanc de Blancs 2008

Boschendal Brut Rosé NV

江南四小碟
(蜜汁百花釀金蠔、煙燻法國鴨胸、芝士脆帶子、柚子香芒雞絲)

Chinese Specialty Platter

(Pan-seared Oyster stuffed with Shrimp Paste and Honey Sauce, Smoked French Duck Breast,
Crispy Scallop with Cheese, Shredded Chicken with Pomelo and Mango)

Constantia Uitsig Bordeaux White Blend 2012

La Motte Sauvignon Blanc 2012

黑松露魚子醬蛋白蒸蝦球

Steamed Prawns with Egg White, Black Truffles and Caviar

Hartenberg Chardonnay 2010

蠔皇原隻南非湯鮑拌素千層

Braised South African Whole Abalone with Bean Curd Sheets in Superior Oyster Sauce

Beaumont Hope Marguerite Chenin Blanc 2012

脆皮茶燻雞

Crispy Smoked Chicken with Oolong Tea Leaves

Fairview Darling Chenin Blanc 2011

意大利茄乾蒸星斑件

Steamed Spotted Garoupa Fillet with Italian Dried Tomato

Southern Right Pinotage 2011

Newton Johnson Family Pinot Noir 2010

紅酒燴和牛面肉

Braised Wagyu Beef Cheek with Red Wine Sauce

Meerlust Rubicon 2008

Mullineux Syrah 2009

海鮮泡飯

Seafood Rice in Broth

朱古力蛋糕、桂花糕、豆沙脆香蕉

Chocolate Cake, Chilled Osmanthus Jelly, Crispy Banana with Red Bean Paste

Nederburg Winemaster's Reserve Noble Late Harvest 2012

Priced at HK\$900 per person plus 10% service charge