



## ANTINORI WINE DINNER

07 June 2022, Tuesday

每位 per person

HK\$1,688

### 明閣三小碟

酒香海蜇桂花蚌、蒜香椒鹽百花釀龍蝦鉗、酥炸廣島蠔

Ming Court Appetizer Trio

Drunken Canadian clam with jellyfish in Hua Diao wine

Deep-fried lobster claw stuffed with minced shrimp in spicy salt and pepper

Deep-fried Hiroshima oyster

< *Marchese Antinori Cuvee Royale Tenuta Montenisa* >

### 鮮花椒蒸龍躉柳

Steamed garoupa fillet with peppercorn in supreme soy sauce

< *Tenuta Guado al Tasso Vermentino Bolgheri DOC 2020* >

### 蠔皇原隻4頭南非鮑魚伴松本茸

Braised whole South African abalone (50g) with honshimeji mushroom in supreme oyster sauce

< *Guado al Tasso Estate Il Bruciato Bolgheri DOC 2019* >

### 油雞縱菌彩椒百合澳洲牛柳粒

Sautéed Australian beef with marinated termite mushrooms and bell pepper

< *Marchesi Antinori Chianti Classico Riserva DOCG 2018* >

### 乾燒遼參·鮑汁脆米甜豆仁

Braised Kanto sea cucumber with rice crisps and sweet beans in abalone sauce

< *Antinori Tignanello 2018* >

### 明閣美點

香脆奶皇流沙包、麻香金絲蛋散

Crispy custard buns with egg yolk

Fried egg twist with syrup

< *Castello Della Sala Estate Muffato della Salla 2016* >

所有價目以港元計算另加壹服務費  
All prices in HKD and subject to 10% service charge

