

Sea

Autumn Menu 海餐厅秋季菜单

每人370美金“极品美酒与盛宴”

Starter 开胃菜

黄鳍金枪鱼，狮鱼，日本扇贝鞑鞑配上松露色拉调味汁，干柿芥末沙拉，甜鳗鱼

Sauvignon Blanc, Life From Stone, Springfield Estate, Robertson, South Africa - 2013

Peach, lemon grass and passion fruit aromas that you expect from a Robertson Sauvignon Blanc but it also has complexity with funky pungent hints of mineral and smokiness

Or / 或者

烧烤扇贝和闪光鲟鱼子配上绿豆面酱汁

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand - 2013

An elegantly and moderately complex wine with grapefruit, gooseberry and capsicum with ripe tropical fruit nose and perfectly balanced acidity on palate with long lasting finish

First Course / 前菜

马尔代夫龙虾，鹅肝酱，鳗鱼和松露做成的天妇罗卷，配上闪光鲟鱼子和芳香的印度尼西亚甜辣酱

Viognier, Domaine du Daley, Villette Grand Cru, Lavaux, Switzerland - 2012

An aromatic wine with powerful structure of tropical fruits on nose, Peach and apricot on the palate with medium acidity and long fruity finish

Or / 或者

法式焗酿半只龙虾配松露干酪，法式蔬菜蘑菇杂烩，香槟松露萨芭雍

Chardonnay, Blackstone Winery, Monterey County, Central Coast, California, USA - 2012

Luscious peach and lemon flavors with floral notes and toasted vanilla aromas and a smooth and dry finish on palate with balanced acidity

Second Course / 第二道菜

软壳蟹混着粗面粉和芝麻粒，虎皮海鲜饺子，韩国杂酱面配上黑豆酱，姜，时令蔬菜丁

Syrah, Terra Andina Reserva, Maipo Valley, Chile - 2009

Ripe dark fruit aromas and flavors, very lively on the palate. Espresso and wet earth come through nicely. Silky tannins, spices flavor with a nice long and lingering finish.

Or / 或者

平底锅煎烤的虎皮鹅肝酱，自制鹿肉香肠，鸭腿肉配上葱和无花果酱，烤韭菜和香橙汁

Riesling, Haus Klosterberg, Markus Molitor, Mosel, Germany - 2012

Dry Riesling with Fruity and bright with a mineral edge, this is a crisp, attractive, apple Riesling that's attractive and minerality on palate with smooth finish

Main Course / 主菜

半熟的方块大西洋三文鱼，香脆的土豆饼，豌豆须，香橙和味增配料

Puligny-Montrachet, Michel Picard, Côte de Beaune, Burgundy, France - 2010

Ripe and full bodied wine that reflects the softness of the vintage. Aged in wood, it has a rounded texture, with spice, apricot and pineapple flavors, finishing with a touch of acidity

Or / 或者

平底锅煎烤的500天谷物喂养的日本田岛牛肉里脊，配上松露土豆肉饼，清蒸白芦笋配上小洋葱和柠檬油

Tignanello, Marchesi Antinori, IGT Toscana, Italy - 2010

Soft blackberry and cherry is backed by balanced spice, leather and toasted espresso with rich oak tones do a wonderful job of holding up the natural richness and velvety smoothness

Dessert / 甜品

三层烤水果和甜千层饼拿破仑，绿茶和姜味布雷，玛斯和菠萝冻糕，甜味天妇罗面包屑

Tokaji Aszu 3 Puttonyos, Vega Sicilia Oremus, Tokaj-Hegyalja, Hungary - 2007

Aromatic wine with deep golden colour, honey, exotic fruits, reminiscent of linden, acacia, apricot and quince, Also noteworthy is their longevity sweet finish

Or / 或者

巧克力蛋填注百香果，白巧克力和香槟慕斯，糖巢点缀

Maculan Dindarello Vino Dolce Veneto IGT, Italy, 2011

Aromas of peaches, apricots, tropical fruits and honeysuckle plus a little cinnamon and pine tree on nose and sweet with a rich, smooth and even a bit creamy texture on palate

Prices are quoted in US Dollar and are subject to 10% service charge and applicable government taxes

