

# Friday Wine Pairing

## 醇酒佳餚星期五

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Australia 澳洲

### Entrée

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Cured Tasmanian Ocean Trout, Damper, Dill cream, Fennel & Apple Salad  
醃製塔斯曼尼亞海洋鱒魚伴丹波麵包，蒔蘿忌廉，茴香及蘋果沙律

Ad Hoc Nitty Gritty Pinot Grigio 2018, Pemberton, Australia

An intensely fragrant bouquet of pear, with chalky mineral undertones. Tangy acidity and lively dried herb undertones work well to culminate good length and strength to the wine.

### Main Course

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Australian Grass Fed Beef Striploin, Lobster Medallion, Saffron Bisque  
澳洲草飼西冷牛肉，龍蝦柳，藏紅花濃汁

Mr Riggs The Gaffer Shiraz 2017, McLaren Vale, Australia

The style of The Gaffer is soft, flavoursome, and fruit driven. Distinctive McLaren Vale characteristics shine through with a spine of sweet, soft, warm tannins whilst on the palate is crunchy, bright, red berries.

### Dessert

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Pavlova, Fresh Berries, Crispy Meringue, Raspberry Sorbet  
蛋白甜餅，新鮮草莓，脆皮蛋白，覆盆子雪芭

### A La Carte Option

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Entrée with wine \$188

Main Course with wine \$258

每位 **HK\$500** per person

Subject to 10% service charge  
另加一服務費

Accor Plus Member will receive 10% discount, not in conjunction with other discount offers.  
雅高A佳卡會員將可尊享10%的折扣禮遇，不可與其他優惠同時使用。