

# 菜單

澳娛綜合餐前雅點

初探

吞拿魚脆筒配辣醬油

油封鮑魚，海膽，奶油意大利飯，意大利黑醋和指橙

黑豚叉燒手袋酥

NV Billecart-Salmon Brut Reserve, Reims, Champagne, France | RP 91

法韻

法式含羞草沙律蛋 | 帝王蟹 | 魚子醬

主廚: Julien Tongourian, 天巢法國餐廳 ❸❸❸ 香港澳門米芝蓮指南2024

NV Louis Roederer 'Collection 244' Brut, Reims, Champagne, France | RP 93+

花漾

印度鮮花沙律 | 三種印度酸辣調味醬

主廚: Himanshu Saini, Trésind Studio ❸❸ 杜拜米芝蓮指南2024

2017 Casa da Passarella Encruzado Villa Oliveira Branco, Dão, Portugal | RP 93

海風

帶子 | 青口凍 | 柚子胡椒配烤白貝奶油醬

主廚: Tohru Nakamura, Tohru in der Schreiberei ❸❸❸ 德國米芝蓮指南2024

2021 Weingut Künstler Erbach Marcobrunn Riesling Auslese, Rheingau, Germany | RP 95

珍饈

鰲蝦意大利餃子配鵝肝醬和黑松露

主廚: Julien Tongourian, 天巢法國餐廳 ❸❸❸ 香港澳門米芝蓮指南2024

2020 Guigal Condrieu, Rhône Valley, France | RP 91

融滙

鵝肉配紅菜頭和韓式辣醬

主廚: Sang-Hoon Degeimbre, L'air du Temps ❸❸❸ 比利時盧森堡米芝蓮指南2024

2015 Château Pavie Arômes de Pavie Émilion Grand Cru, Bordeaux, France | RP 92

甜憶

士多啤梨甜品

主廚: Julien Tongourian, 天巢法國餐廳 ❸❸❸ 香港澳門米芝蓮指南2024

2019 Klein Constantia Vin de Constance Natural Sweet Wine, Constantia, South Africa | RP 96

如有任何食物過敏或餐飲限制，請提前告知服務員。餐牌內酒精飲料的酒精濃度達百分之一點二以上。  
\*菜單和酒單可能會更改。

# MENU

PRE-DINNER CANAPÉ BY SJM

**TEMPURA CONE WITH TUNA TARTARE AND SPICY SOYA  
ABALONE CONFIT, SEA URCHIN, CREAMY RISOTTO, BALSAMIC VINEGAR AND FINGER LIME  
BARBECUED IBERICO PORK FILLED IN PUFF PASTRY**

NV Billecart-Salmon Brut Reserve, Reims, Champagne, France | RP 91

**EGG MIMOSA | KING CRAB | CAVIAR**

By Julien Tongourian, Robuchon au Dôme 🌟🌟🌟 MICHELIN Guide Hong Kong | Macau 2024

NV Louis Roederer 'Collection 244' Brut, Reims, Champagne, France | RP 93+

**BLOSSOM CHAAT | TRIO OF CHUTNEY SEASONING**

By Himanshu Saini, Trèsind Studio 🌟🌟 MICHELIN Guide Dubai 2024

2017 Casa da Passarella Encruzado Villa Oliveira Branco, Dão, Portugal | RP 93

**SCALLOP | ASPIC OF MUSSELS | YUZUKOSHO | ROASTED SHELL BEURRE BLANC**

By Tohru Nakamura, Tohru in der Schreiberei 🌟🌟 MICHELIN Guide Germany 2024

2021 Weingut Künstler Erbach Marcobrunn Riesling Auslese, Rheingau, Germany | RP 95

**SCAMPI RAVIOLI WITH FOIE GRAS SAUCE | BLACK TRUFFLE**

By Julien Tongourian, Robuchon au Dôme 🌟🌟🌟 MICHELIN Guide Hong Kong | Macau 2024

2020 Guigal Condrieu, Rhône Valley, France | RP 91

**PIGEON WITH BEETROOT | GOCHUJANG**

By Sang-Hoon Degeimbre, L'air du Temps 🌟🌟🌟 MICHELIN Guide Belgium | Luxembourg 2024

2015 Château Pavie Arômes de Pavie Émilion Grand Cru, Bordeaux, France | RP 92

**STRAWBERRY-BASED DESSERT**

By Julien Tongourian, Robuchon au Dôme 🌟🌟🌟 MICHELIN Guide Hong Kong | Macau 2024

2019 Klein Constantia Vin de Constance Natural Sweet Wine, Constantia, South Africa | RP 96

Please inform the service staff of any food allergies or dietary requirements.  
The listed alcoholic beverages contain an alcohol concentration of more than 1.2%.

\*Menu and wine list subject to change.

# 品酒筆記

## 開胃酒:



### NV Billecart-Salmon Brut Reserve, Reims, Champagne, France

Robert Parker Wine Advocate 評分: 91

以2020年葡萄為基礎，這款NV Brut Réserve為精心調配的佳釀，包含43%皮諾慕莫尼耶 (Pinot Meunier)、29%夏多內 (Chardonnay) 與28%黑皮諾 (Pinot Noir)，並融合71%的儲備酒 (vins de réserve) 與10%的永久儲備酒 (perpetual reserve)。酒體散發春季花卉、香草、花朵與奶油麵包的迷人香氣。其酒體中等至飽滿，結構緊緻且精準，明亮的酸度進一步提升水晶般的質地，使其展現悠長、細膩且飄逸的風格。此款香檳有8%在橡木桶中熟成，並在瓶中與酒泥接觸36個月，除渣後再陳放6個月，最後以每公升3克的補糖 (dosage) 調整，呈現完美平衡的風味。

## 於晚宴服務:



### NV Louis Roederer 'Collection 244' Brut, Reims, Champagne, France

產地: 法國香檳區 | Robert Parker Wine Advocate 評分: 93+

此款香檳以2019年份為基酒，被譽為該酒莊至今最優秀的非年份香檳。香氣層次豐富，帶有梨子、蜜桃、油桃的果香，並交織着白花、蜂蠟、新鮮出爐麵包與糕點的氣息。酒體中等至飽滿，質地細膩，氣泡綿密且均衡，展現出極佳的酸度與悠長的白堊風味。基酒年份的卓越品質，讓整體風味更加出色。



### 2017 Casa da Passarela Encruzado Villa Oliveira Branco, Dão, Portugal

產地: 葡萄牙道昂 | Robert Parker Wine Advocate 評分: 93

2017年份的 Encruzado Villa Oliveira 在600公升的匈牙利新橡木桶中熟成九個月 (其中三分之一為新桶)，酒精濃度為13%。此酒在 Oenologo Encruzado 的基礎上增添了明顯的橡木風味與豐富的酒體力量，但深度提升有限。然而，隨著在杯中靜置，其層次逐漸展開，並在口中展現出良好的抓地力。關鍵問題不在於其陳年潛力——此酒應能保持良好狀態——而是能否隨著時間更好地融合橡木風味。我認為答案是肯定的。即使現在飲用，搭配食物時橡木感亦不至於過於突兀。再經過數年熟成，這款酒應能展現更聚焦、複雜且令人印象深刻的風格，甚至可能超越目前的陳年預期，並在窖藏後進一步提升品質。

# 品酒筆記



## 2021 Weingut Künstler Erbach Marcobrunn Riesling Auslese, Rheingau, Germany

產地: 德國萊茵高 | Robert Parker Wine Advocate 評分: 95

2021年份的 Erbach Marcobrunn Riesling Auslese 以100%貴腐葡萄釀製，散發出熱情果、無花果，以及檸檬、西柚和檸檬皮的迷人香氣。酒體豐滿且質地柔順，展現出濃郁而甜美的風格，同時帶有細緻的鹹鮮感，甜度雖高，但仍保持極佳的平衡與陳年潛力。酒精濃度為7.5%，採用旋蓋封瓶。此酒於2023年9月在酒莊進行品鑑。



## 2020 Guigal Condrieu, Rhône Valley, France

產地: 法國隆河谷 | Robert Parker Wine Advocate 評分: 91

此款酒於2021年6月裝瓶，三分之二以不鏽鋼桶陳釀，三分之一經新橡木桶熟成，卻不帶明顯木材風味。酒體散發優雅花香，並帶有成熟甜瓜果香，質地絲滑，優雅細緻，餘韻悠長，當中的一絲細膩苦味，使整體風味更加深邃。



## 2015 Château Pavie Arômes de Pavie Émilien Grand Cru, Bordeaux, France

產地: 法國波爾多 | Robert Parker Wine Advocate 評分: 92

此款酒由 66% 梅洛 (Merlot)、21% 品麗珠 (Cabernet Franc) 與 13% 赤霞珠 (Cabernet Sauvignon) 混釀，每公頃產量為 36 百升。酒體展現鮮明果香，紅黑果調中帶有些許木炭燒氣息。口感中等，餘韻味道集中而豐富，但仍需時間陳年以展現更鮮活的層次感。



## 2019 Klein Constantia Vin de Constance Natural Sweet Wine, Constantia, South Africa

產地: 南非康斯坦提亞 | Robert Parker Wine Advocate 評分: 96

此款天然甜酒呈現迷人花香，並帶有豐富的柑橘與核果香氣。口感展現絕佳的平衡，甜美果香與層次豐富的風味交錯，呈現出優雅與強勁的結構。明亮的柑橘與白桃香氣貫穿整體風味，並在甜度與酸度間達到完美協調。此款美酒極具陳年潛力，適合搭配陳年藍芝士以展現極致風味。

# TASTING NOTES

## PRE-DINNER COCKTAIL:



**NV Billecart-Salmon Brut Reserve, Reims, Champagne, France**

**Robert Parker Wine Advocate Rating: 91**

Based on the 2020 vintage, this blend of 43% Pinot Meunier, 29% Chardonnay and 28% Pinot Noir, with 71% vins de réserve and 10% perpetual reserve, the NV Brut Réserve offers up aromas of spring flowers, herbs, blossoms, lime and brioche. Medium to full-bodied, tense and precise, with a crystalline texture enhanced by bright acids, this is a long, delicate and ethereal Champagne. It matured 8% in barrels and 36 months on the lees in bottle, followed by six months after disgorgement with three grams per liter dosage.

## SERVED AT GALA DINNER:



**NV Louis Roederer 'Collection 244' Brut, Reims, Champagne, France**

**From: France, Champagne | Robert Parker Wine Advocate Rating: 93+**

Based on the 2019 vintage, Roederer's NV Brut Collection 244 is the finest release of the house's reimagined non-vintage Brut to date. Offering up aromas of pear, peach and nectarine mingled with notions of white flowers, beeswax, freshly baked bread and buttery pastry, it's medium to full-bodied, layered and fleshy, with a pretty pinpoint mousse, racy acids and a long, chalky finish. The quality of the base vintage really shines through.



**2017 Casa da Passarella Encruzado Villa Oliveira Branco, Dão, Portugal**

**From: Portugal, Dão | Robert Parker Wine Advocate Rating: 93**

The 2017 Encruzado Villa Oliveira was aged for nine months in one-third new Hungarian oak of 600 litres. It comes in at 13% alcohol. This takes the Oenologo Encruzado and adds a fair bit of oak, a lot of power, but not much more depth. Yet as it sits in the glass, it expands and grips the palate. The question here is not whether it can age—it should hold beautifully—but whether it can pull in the wood better with a little more time. I think it should. Even now, it is not too distracting if drunk with food. In a couple more years, we should have a focused, complex and impressive Encruzado. It might age better than indicated, and it should improve with some cellaring.

# TASTING NOTES



## 2021 Weingut Künstler Erbach Marcobrunn Riesling Auslese, Rheingau, Germany

**From: Germany, Rheingau | Robert Parker Wine Advocate Rating: 95**

Based on 100% botrytis grapes, the 2021 Erbach Marcobrunn Riesling Auslese opens with passion fruit and fig aromas as well as lemon, grapefruit and lemon zest aromas. Rich and supple on the palate, this is a full-bodied, intense and sweet as well as savoury Riesling with quite a lot of sweetness but still great balance and aging capacity. 7.5% stated alcohol. Screw cap. Tasted at the domaine in September 2023.



## 2020 Guigal Condrieu, Rhône Valley, France

**From: France, Rhône | Robert Parker Wine Advocate Rating: 91**

Bottled in June 2021, the 2020 Condrieu was singing when I tasted it. Two-thirds of the volume was aged in tank, while one-third went into new oak, yet there's no overt woodiness here, just pristine floral notes backed by ripe melon flavours. With less opulence and fewer apricot notes than the 2019, it's medium to full-bodied, silky and elegant, with just the merest hint of bitterness evident on the lingering finish.



## 2015 Château Pavie Arômes de Pavie Émilion Grand Cru, Bordeaux, France

**From: France, Bordeaux | Robert Parker Wine Advocate Rating: 92**

The 2015 Les Aromes de Pavie is a blend of 66% Merlot, 21% Cabernet Franc and 13% Cabernet Sauvignon cropped at 36 hectolitres per hectare. It has the freshest bouquet of the second wines from the Perse stable with brightness and lucidity. The palate is medium-bodied with tarry red and black fruit, a touch of charcoal just at the back of the mouth, leading to a broody finish that again, just needs to brighten up and develop more tension and vivacity.



## 2019 Klein Constantia Vin de Constance Natural Sweet Wine, Constantia, South Africa

**From: South Africa, Constantia | Robert Parker Wine Advocate Rating: 96**

Floral, focused and sweet, the 2019 Vin de Constance Natural Sweet Wine bursts out of the glass with layers of picturesque sweet citrus and stone fruit purée. The palate possesses a brilliant balance between succulent, sweet fruit flavours and layers of complexity that sway with focus and finesse, power and prestige. Gobs of sweet citrus and white peach are on display with attractive, healthy fruit, showing an impeccable balance between residual sugar and energetic acidity. This beauty will last for decades and has me dreaming of aged soft blue cheeses.