



外賣熱線 Takeaway Hotline: 2829 7980

[君宴]南非醬汁鮑魚

- 頂級南非鮑魚
- 配上精選瑤柱製作
傳統古方秘製醬汁



採用頂級南非鮑魚和精選瑤柱，再加入由香港名廚精心調配的傳統古方秘製醬汁。由採捕到入罐，均在南非完成，是名符其實的“南非醬汁鮑魚”。只需簡單加熱，便可享用佳餚。

<君宴> 南非醬汁 8 頭鮑魚

限量優惠價發售

原價 ~~HK\$428~~

會員優惠價 HK\$288

不可與其他餐飲優惠券及折扣優惠同時使用

二人外賣套餐

Takeaway Set for Two

花雕醉豬手、燒腩仔、五香牛展

Pork Knuckle in Chinese Yellow Wine, Crispy Pork Brisket, Five Spiced Marinated Beef Shank

鮑魚炆滑雞煲

Casserole of Abalone and Chicken

香煎鱈魚扒

Pan-fried Cod Fish served with Soy Sauce

米湯灼菜遠

Sautéed Vegetable in Rice Soup

桂花瑤柱蟹肉炒米粉

Stir-fried Rice Noodles with Crab Meat, Conpoy and Egg

精美凍糕點

Chilled Chinese Pudding

~~原價 Original HK \$1,158~~

外賣優惠 Takeaway Offer HK \$950

另可享有外賣 85 折優惠

Also enjoy the 15% off takeaway offer

四人外賣套餐

Takeaway Set for Four

花雕醉雞、陳醋海蜇頭、叉燒皇、燒腩仔

Chicken in Chinese Yellow Wine, Jelly Fish tossed with Aged Vinegar
Barbequed Pork glazed with Honey, Crispy Pork Brisket

惹味和牛尾

Casserole of Australian Wagyu Beef Tail in our Chef's Sauce

紅燒斑腩煲煲

Casserole of Garoupa's Brisket with Bean Curd

腰果鮮露筍炒蝦球

Stir-fried Prawn with Asparagus and Cashew

蒜香安格斯牛肉粒

Stir-fried Angus Beef Cubes with Garlic

米湯灼菜遠

Sautéed Vegetable in Rice Soup

鮑汁海味燴飯

Braised Rice with Dried Seafood, Chicken, Sea Cucumber in Abalone Sauce

精美凍糕點

Chilled Chinese Pudding

~~原價 Original HK \$1,838~~

外賣優惠 Takeaway Offer HK \$1,700

另可享有外賣 85 折優惠

Also enjoy the 15% off takeaway offer



川貝陳皮燉檸檬 (500 克)

Double-boiled Lemon with Aged Mandarin Peel and Fritillary Bulb in Rock Sugar

HK\$195

石斛陳皮燉檸檬 (500 克)

Double-boiled Lemon with Aged Mandarin Peel and Shihu in Rock Sugar

HK\$195

本會熱賣禮品之一，以上兩款天然飲品冷熱皆宜。
這些時尚飲料尤其對舒緩喉嚨不適大有幫助。
檸檬含豐富維他命 C，可去除體內毒素，增強免疫力。
陳皮富生物類黃酮，有助降低膽固醇。

不可與其他餐飲優惠券及折扣優惠同時使用

每月主題菜式

Monthly Promotional Dishes

主廚 - 羅師傅推介

Chef Law's Specialties

鮮蓮八寶冬瓜盅 (小 / 4-6 位用)	\$598
Double Boiled Whole Winter Melon Soup with Assorted Meat	
鮮蝦荷葉飯	\$198
Steamed Fried Rice and Shrimp wrapped in Lotus Leaf	
豉汁蒜苳炒安格斯牛肉	\$288
Stir-fried Angus Beef with Garlic Shoot and Soy Sauce	
君度橙花骨	\$198
Sautéed Spare Ribs with Cointreau Sauce	
酸蕎紫薑炆雞煲	\$208
Braised Chicken with Pickled Leek and Young Ginger	
乾撈銀絲蟹肉煲	\$168
Casserole of Crab Meat with Vermicelli	
酸菜魚湯煮斑球	\$298
Poached Grouper Fillet with Pickled Vegetable in Fish Soup	
香煎銀雪魚扒	\$268
Pan-fried Cod Fish served with Soy Sauce	
蒜子火腩扣大鱔	\$268
Braised Eel with Pork Brisket and Garlic	
XO 醬百花蒸釀魚肚	\$238
Steamed Fish Maw stuffed with Shrimp Paste and XO Sauce	

若閣下對某種食物有過敏反應、請於點菜時通知服務員、以便作出妥善安排。
If you have any concerns regarding food allergies, please alert your server prior to ordering.

溫馨家鄉菜

Warmth Home Delicious

家鄉煎釀鮫魚	\$238
Pan-fried stuffed Dace Fish Country Style	
煎焗魚嘴	\$198
Pan-fried Fish Head with Spring Onion and Ginger	
鮫魚球豆腐魚湯	\$158
Poached Dace Fish Ball with Bean Curd in Fish Stock	
薑蔥焗魚雲	\$198
Baked Grass Carp Head with Ginger and Spring Onion	
銅盤頭菜蒸汙槽雞	\$208
Steamed Chicken with Preserved Turnip	
蝦籽柚皮	\$198
Braised Pomelo Skin with Dried Shrimp Roe	
滑蛋炒叉燒蝦仁	\$218
Stir-fried Shrimp and Egg with Barbequed Pork	
三色蒸水蛋	\$128
Steamed Trio Eggs	
滑蛋鮮帶子	\$228
Scrambled Egg with Scallop	
銀芽韭黃炒火鴨絲	\$188
Sautéed Shredded Roasted Duck with Bean Sprouts and Yellow Chive	
蟹肉圍蝦蒸雞蛋白	\$188
Steamed Egg White with Crab Meat and Shrimp	

溫馨家鄉菜

Warmth Home Delicious

漁香茄子煲 Spicy Eggplants with Minced Pork in Clay Pot	\$ 128
紅燒琵琶豆腐 Braised Bean Curd with Dace Fish Paste and Chinese Ham	\$ 138
粟米石斑塊 Deep-fried Garoupa Fillet with Sweet Corn Sauce	\$ 268
陳皮蒸牛肉餅 Steamed Minced Beef Cake with Dried Mandarin Peel	\$ 148
中式牛柳脯 Fried Beef Tenderloin Fillet with Onion in Sweet and Sour Flavour	\$ 188
薑蔥炒斑球 Stir-fried Garoupa Fillet with Ginger and Spring Onion	\$ 268
鮑汁炆花生鳳爪 Stewed Chicken Feet with Peanut in Abalone Sauce	\$ 128
腰果鮮蝦仁 Stir-fried Shrimp with Cashew Nut	\$ 208
滑蛋鮮茄牛肉 Scrambled Egg with Beef and Tomato	\$ 148
瑤柱肉碎蒸水蛋 Steamed Egg with Minced Pork and Conpoy	\$ 128
香煎芙蓉蛋 Pan-fried Egg Pancake with Shrimp, Minced Pork and Onion	\$ 178

溫馨家鄉菜

Warmth Home Delicious

金針雲耳牛腩煲	\$ 168
Casserole of Beef Shank with Black Fungus and Dried Lily Bud	
櫻花蝦魚腐煮勝瓜	\$ 198
Sautéed Angled Luffa with Sergestid Shrimp and Fish Curd	
蔥花鮮斑片蒸水蛋	\$ 188
Steamed Egg with Garoupa	
百花煎釀帶子	\$ 198
Pan-fried Scallop stuffed with Shrimp Paste	
菜甫蒜芯炒雞件	\$ 168
Stir-fried Chicken Fillet with Garlic Shoot and Pickled	
家鄉南乳扣豬手	\$ 168
Braised Pork Knuckle with Red Bean Curd Paste	
大澳蝦醬炸雞件	\$ 228
Deep-fried Chicken Fillet with Shrimp Paste	
瓦罉煎焗金錢鱔	\$ 218
Baked Eel in Clay Pot	
欖角醬蒸排骨	\$ 168
Steamed Pork Ribs with Chinese Black Olive Sauce	
馬蹄咸魚煎肉餅	\$ 188
Pan-fried Meat Cake with Salty Fish and Water Chestnut	

冷盤、前菜 Appetizer

糖心皮蛋酸薑 Preserved Duck Egg with Pickled Ginger	\$ 78
蒜泥黃瓜 Cucumber tossed with Chopped Garlic	\$ 78
話梅涼瓜 Bitter Melon tossed with Preserved Plum	\$ 88
雞絲粉皮 Shredded Chicken tossed with Bean Jelly in Peanut Sauce	\$ 98
甜酸醃蘿蔔 Sweet and Sour Pickled Radish	\$ 78
花雕醉雞 Chicken in Chinese Yellow Wine	\$ 148
川味口水雞 Chicken in Chilli Oil Sauce	\$ 148
花雕豬手 Pork Knuckle in Chinese Yellow Wine	\$ 108
煙燻乳鴿 Smoked and Marinated Pigeon	\$ 128
五香鴨舌 Five-Spice Duck Tongue	\$ 108
蒜泥白肉 Sliced Pork with minced Garlic and Chilli Sauce	\$ 128
黑松露鮮菌素鵝 Bean Curd Sheet rolled with Wild Mushroom and Black Truffle	\$ 98
米椒伴木耳 Black Fungus tossed with Chilli	\$ 78
陳醋海蜇頭 Jelly Fish tossed with Aged Vinegar	\$ 128
椒鹽九肚魚 Crispy Bombay Duck Fish with Salted Chilli	\$ 98
七味墨魚鬚 Crispy Cuttlefish with Spicy	\$ 98

燒味 Barbequed & Roast

	蜜汁靚叉燒 Barbequed Spanish Pork glazed with Honey	\$ 198
	化皮乳豬件 Roasted Suckling Pig	\$ 208
	掛爐燒鵝皇 Roasted Goose	\$ 168
	冰燒三層肉 Crispy Pork Brisket	\$ 158
	桶子豉油雞 Supreme Soya Sauce Chicken	\$ 158
	燒味雙併 Barbequed Meat Combination	\$ 208
	乳豬燒味雙併 Roasted Suckling Pig and Barbequed Meat Combination	\$ 288

湯、羹 Soup

	每位/per person	
	杏汁燉白肺湯 Double-boiled Pork Lung Soup with Almond Juice	\$ 98
	珍菌螺頭燉老雞湯 Double-boiled Sea Whelk with Wild Mushrooms and Chicken Soup	\$ 98
	金瑤白玉海皇羹 Bean Curd Soup with Conpoy and Seafood	\$ 88
	魚肚粟米羹 Fish Maw and Sweet Corn Soup	\$ 68
	番茄珍菌素羹 Tomato and Wild Mushroom Soup	\$ 68
	西湖牛肉羹 Minced Beef Soup with Crab Meat and Egg White	\$ 68
	酸辣海鮮羹 Hot and Sour Seafood Soup	\$ 68
	懷舊佛跳牆 Double-boiled Shark's Fin, Abalone, Fish Maw and Sea Cucumber Soup	\$ 298

魚翅 Shark's Fin

每位/per person

鮑參翅肚羹

\$198

Braised Shark's Fin with Fish Maw and Sea Cucumber

生拆蟹肉乾撈翅

\$568

Braised Shark's Fin and Crab Meat served with Bouillon on Side

高湯燉鮑翅

\$488

Double-boiled Shark's Fin with Superior Soup

紅燒大鮑翅

\$488

Braised Superior Shark's Fin with Brown Sauce

 肘子菜膽燉翅

\$298

Double-boiled Shark's Fin, Sliced Yunnan Ham and Cabbage Soup

紅燒雞絲翅

\$298

Braised Shark's Fin with Shredded Chicken

煲仔海皇排翅

\$298

Braised Shark's Fin Soup with Seafood in Casserole

紅燒蟹肉翅

\$298

Braised Shark's Fin Soup with Crab Meat

燕窩 Bird's Nest

每位/per person

黃耳竹筴燕窩羹


\$168

Braised Bird's Nest Soup with Yellow Fungus and Bamboo Pith

生拆蟹肉雞蓉燴燕窩


\$168

Braised Bird's Nest with Crab Meat and Minced Chicken

 紅燒燴官燕

\$488

Braised Superior Bird's Nest in Brown Sauce

 生磨杏汁燉官燕

\$488

Double-boiled Sweetened Supreme Bird's Nest Soup with Almond Cream

鮑、參、海味 Dried Seafood

蠔皇原隻二十頭吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (20-head)	每隻/per abalone 特價 \$3,300
蠔皇原隻二十五頭吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (25-head)	特價 \$1,800
蠔皇原隻三十頭吉品鮑魚 Braised Whole Yoshihama Abalone with Oyster Sauce (30-head)	特價 \$1,020
蠔皇原隻南非六頭鮑魚 Braised Whole South Africa Abalone with Oyster Sauce	\$218
蠔皇原隻澳洲三頭鮑魚 Braised Whole Australian Abalone with Oyster Sauce	\$600
鮑魚汁炆日本關西遼參 Slow-cooked Whole Kansai Sea Cucumber with Abalone Sauce	每條/per cucumber \$200
蠔皇花膠扣玉掌 Braised Fish Maw and Goose Web with Oyster Sauce	每位/per person \$620
鮑魚汁扣花膠 (每件約三兩重) Braised Fish Maw with Abalone Sauce	每件/per piece \$980
蠔皇花菇玉掌煲 Casserole of Goose Web and Black Mushroom with Oyster Sauce	\$198
京葱爆刺參 Sautéed Sea Cucumber with Leeks	\$298
桂花銀芽炒魚肚 Stir-fried Shredded Fish Maw with Egg and Bean Sprout	\$268
酸辣海參煲 Casserole of Sea Cucumber in Hot and Sour Sauce	\$268

海鮮 Seafood

芝士黃金焗蟹蓋	每隻/per piece
Baked Crab Shell stuffed with Crabmeat, Onion and Cheese (製作需時 25 分鐘 / preparation time : 25 minutes)	\$180
百花鑲蟹鉗	每隻/per piece
Crispy Crab Claw coated with Minced Shrimp	\$ 88
 老乾媽甜酸菜炒雙蚌	\$238
Stir-fried Clam Duo with Sour Vegetable in Lao Gan Ma Chilli Sauce	
薑蔥美洲生蠔煲	\$238
Casserole of American Oyster with Ginger and Spring Onion	
 麻辣水煮魚片	\$258
Sliced of Garoupa simmered in Sichuan Chilli Broth	
紅燒斑腩煲	\$228
Casserole of Garoupa's Brisket with Bean Curd	
葡汁焗釀響螺	每隻/per piece
Baked stuffed Sea Whelk with Portuguese Sauce	\$158
芙蓉珊瑚蝦球	\$288
Sautéed Prawn topped with Crab Roe and Egg White	
黑椒粉絲海蝦煲	\$288
Casserole of Shrimp with Vermicelli and Black Pepper	
豉油皇煎海蝦	\$288
Pan-fried Prawn with Soy Sauce	
松茸玉簪明蝦球	\$298
Sautéed Prawn rolled with Matsutake Mushroom, Vegetable and Yunnan Ham	
黃金明蝦球	\$268
Sautéed Crispy Prawn coated with Salty Egg Yolk	
XO 醬燒鱧球	\$248
Deep-fried Eel with XO Sauce	
黑松露醬珍菌蝦球	\$298
Sautéed Prawn with Wild Mushroom and Black Truffle Sauce	
 北海道元貝皇 (燒汁/鮑汁)	每隻/per piece
Pan-fried Hokkaido Scallop (Gravy/Abalone Sauce)	\$130

牛、豬 Beef & Pork

	惹味和牛尾煲	\$398
	Casserole of Australian Wagyu Beef Tail in our Chef's Sauce	
	清湯蘿蔔牛腩煲	\$198
	Casserole of Beef Brisket and Turnip with Superior Soup	
	水煮滑牛肉	\$188
	Slices of Beef simmered in Sichuan Chilli Broth	
	黑椒牛仔骨煲	\$188
	Casserole of Veal in Black Pepper Flavour	
	燒汁一口和牛肉	\$308
	Stir-fried Australian Wagyu Beef Cubes with Gravy	
	秘製海山骨	\$158
	Crispy Pork Rib Marinated with Preserved Shrimp Paste	
	椒鹽焗肉排	\$158
	Deep-fried Pork Rib with Salty Chilli	
	大澳蝦醬銀魚蒸肉根	\$138
	Steamed Pork Fillet with Silver Fish in Preserved Shrimp Paste	
	菠蘿咕嚕肉	\$148
	Sweet and Sour Pork with Pineapple and Capsicum	
	風味回窩肉	\$148
	Sautéed Pork with Dried Bean Curd and Cabbage in Chilli Sauce	
	陳皮土魷剁肉餅	\$138
	Steamed Minced Pork Cake with Squid and Dried Mandarin Peel	
	黑豚肉南瓜煲	\$168
	Casserole of Iberico Pork Loin and Pumpkin	
	梅菜皇扣肉煲	\$168
	Casserole of Pork Belly with Preserved Vegetable	
	蒜香安格斯牛肉粒	\$188
	Stir-fried Angus Beef Cubes with Garlic	

家禽 Poultry

	棗皇魚肚蒸滑雞 Steamed Chicken with Fish Maw and Red Dates		\$198
	風味辣子雞 Deep-fried Chicken with Chilli "Sichuan Style"		\$188
	鹹魚雞粒豆腐煲 Casserole of Chicken with Bean Curd and Salty Fish		\$158
	蜆芥薑蔥雞球 Sautéed Chicken with Ginger, Spring Onion and Clam Sauce		\$168
	鮑魚炆滑雞煲 Casserole of Abalone and Chicken		\$258
	八珍扒大鴨 Braised Duck with Shrimp, Squid, Pork, Chicken, Black Mushroom, Chestnut and Lotus Seed	壹隻 whole bird	\$498
	荔茸香酥鴨 Deep-fried Boneless Duck coated with Taro Paste	壹隻 whole bird 半隻 half bird	\$418 \$210
	脆皮龍崗雞 Deep-fried Crispy Chicken	壹隻 whole bird 半隻 half bird	\$398 \$198
	金華玉樹雞 Sliced Boneless Chicken with Yunnan Ham and Green	壹隻 whole bird 半隻 half bird	\$428 \$220
	北京片皮鴨 (需預訂) Peking Duck (advance order)	壹隻 whole bird	\$528
	紅燒妙齡鴿 Deep-fried Baby Pigeon	每隻 per bird	\$ 88
	生菜包乳鴿崧 Sautéed Minced Pigeon Served with Lettuce Cup	每隻 per bird	\$148

豆腐、蔬菜 Bean Curd & Vegetable

 麻婆辣豆腐	\$128
Braised Bean Curd with Minced Pork and Chilli Paste	
家鄉豆腐煲	\$128
Casserole of Minced Pork with Bean Curd and Salted Vegetable	
伴水芹香鮮玉帶	\$208
Sautéed Scallop with Lotus Root, Celery, Snow Pea and Lily Bulb	
豉汁帶子蒸豆腐	\$168
Steamed Scallop on a Bed of Bean Curd with Black Bean Sauce	
蠔皇雙冬扒時蔬	\$148
Braised Vegetable with Black Mushroom and Bamboo Shoot in Oyster Sauce	
御苑小炒皇	\$158
Sautéed Celery, Barbequed Pork, Shrimp and Scallop	
啫啫肉根大芥菜	\$148
Casserole of Pork Fillet with Green Mustard	
蝦醬啫啫唐生菜	\$128
Casserole of Chinese Lettuce with Preserved Shrimp Paste	
羅漢上素燒豆腐	\$138
Braised Bean Curd with Assorted Vegetable and Fungus	
瑤柱雜菜煲	\$128
Casserole of Assorted Vegetable and Conpoy with Soup	
七彩銀芽炒豆乾	\$128
Stir-fried Dried Bean Curd with Bell Pepper and Bean Sprout	
 海南涼瓜肉絲黃豆煲	\$148
Casserole of Bitter Squash, Shredded Pork and Yellow Bean	
海味節瓜粉絲煲	\$138
Casserole of Angled Luffa with Dried Seafood and Vermicelli	
金醬翠玉瓜炒蝦崧	\$198
Stir-fried Shrimp and Minced Pork with zucchini in XO Sauce	

健康素食 Health Delicacies

椰汁香芋南瓜煲 \$128
Casserole of Taro and Pumpkin with Coconut Cream

👉 攪菜乾煨四季豆 \$128
Sautéed String Bean with Pickled Vegetable and Black Mushroom

花菇燒豆腐 \$138
Braised Bean Curd with Black Mushroom

懷舊溫公齋煲 \$128
Braised Black Fungus, Bean Curd Stick, Eggplant, String Bean,
Vermicelli and Vegetable in Taro Sauce

杞子南瓜鮮腐竹 \$128
Steamed Pumpkin with Bean Curd Sheet, Wolfberries and Broccoli

榆耳百合炒蓮藕片 \$138
Sautéed Lotus Root with Lily Bulb, Honey Bean and Elm Fungus

菜甫涼瓜煎蛋角 \$148
Pan-fried Omelet with Preserved Radish and Bitter Melon

杏汁杞子鮮枝竹泡勝瓜 \$128
Simmered Angled Luffa, Bean Curd Sheet and Wolfberries in Almond
Juice

雲耳百合炒鮮淮山 \$128
Sautéed Black Fungus and Lily Bulb with Yam

石澳梅菜皇蒸茄子 \$128
Eggplant Steamed with Preserved Choi-sum

黑松露醬珍菌燒豆腐 \$148
Casserole of Bean Curd with Wild Mushroom and Black Truffle Sauce

竹筍鼎湖上素 \$158
Braised Assorted Fungus and Mushroom with Bamboo Pith

飯、麵 Rice & Noodles

-  粒粒泡貴妃飯 \$198
Poached Rice with Diced Seafood in Fish Broth
- 蒜香櫻花蝦海鮮炒飯 \$178
Fried Rice with Dried Shrimp , Seafood and Garlic
- 豉椒雙蚌煎米粉 \$188
Pan-fried Rice Vermicelli with Clam Duo and Black Bean Sauce
- 桂花瑤柱蟹肉炒米粉 \$168
Stir-fried Rice Noodles with Crab Meat, Conpoy and Egg
- 鮑汁海味燴飯 \$198
Braised Rice with Dried Seafood , Chicken , Sea Cucumber in Abalone Sauce
-  梅菜豚肉脆米飯 \$188
Fried Rice with Pork Belly and Preserved Vegetable
- 上湯蝦球烏冬麵 \$208
Undo Noodles with Prawn in Broth
-  鮑汁薑蔥叉燒撈粗麵 \$168
Egg Noodles tossed with Shredded Barbequed Pork, Spring Onion, Ginger and Abalone Sauce
- 鮑汁金菇炆伊麵 \$158
Braised E-fu Noodles with Enoki Mushroom in Abalone Sauce
-  乾燒瑤柱伊麵 \$148
Braised E-fu Noodles with Conpoy
- 香蔥頭抽帶子炒麵 \$198
Stir-fried Noodles with Scallop and Supreme Soy Sauce
- 鴻圖窩伊麵 \$198
E-fu Noodles with Crab Meat, Crab Roe and Egg
- 菜蘆龍躉球炒河粉 \$208
Fried Rice Flour Noodles with Giant Grouper Fillet
- 金瑤玉帶蛋白炒飯 \$198
Fried Rice with Duo Scallop and Egg White

精選外賣餐酒

Special Wine for Takeaway

	原價 Original Price	優惠價 Offer Price
白酒 White Wine		
T01 Cotes de Provence Rose BY Ott 2019 The nose is full of crunchy yellow fruits and sunny citrus, with hints of hawthorn and pomegranate. On the palate the wine is delicate and silky and broadens into a delicious freshness. The finish is charming and long lasting.	HK\$220	HK\$195
T02 Les Jamelles Chardonnay Vin de Pays d'Oc 2018 This wine is redolent of apricot and pear aromas, notes of hazelnut and white flowers, and a slightly buttery finish. The oak is expressed subtly through notes of candied chestnut, toffee and praline that are underpinned by a lemony nuance. On the palate, this is a complex, wellbalanced wine that boasts remarkable freshness, pleasing minerality and a long finish.	HK\$95	HK\$80
T03 HDV Chardonnay 2015 Fresh floral and citrus notes are abundant in the complex aromatics of this wine. Citrus, pear, and apricot accompanied by a wonderfully balanced acidity and freshness that suggests long agibility.	HK\$750	HK\$600
紅酒 Red Wine		
T04 J.L. Chave Selection Cotes du Rhone Rouge Mon Coeur 2018 Smooth, concentrated and gently sweet, offering mineral- and spice-accented black raspberry, cherry and violet pastille flavors and a spicy jolt of cracked pepper. Finishes supple, sweet and quite long, with harmonious tannins and lingering florality.	HK\$175	HK\$150
T05 Chateau Vieux Sarpe Aoc St Emilion Grand Cru 2008 Slightly oaky nose that bears the fruity character. Supple attack, harmonious evolution. Soft tannins and well present. The finish is powerful.	HK\$395	HK\$350
T06 Chateau La Gasparde Prestige Aoc Cotes De Castillon 2014 Floral peony, small ripe red and black berries, sweet spices nutmeg-black pepper-then coffee with milk-vanilla. Mouth full and melted, velvety, fruity, fresh, finely spicy and greedy even in the long persistence.	HK\$280	HK\$240
T07 Les Jamelles Cabernet Sauvignon Vin de Pays d'Oc 2018 Flavours of blackcurrant and strawberry, combined with a refreshing, slightly green note (fresh peppercorns, typical of the varietal) and spicy flavours (cinnamon, mint, honey). The finish boasts subtle woodiness (with aromas of cedar, oak and walnut).	HK\$95	HK\$80
T08 Famille J-M Cazes Pauillac 2015 It presents a complex, aromatic bouquet, with a perfectly-balanced blend of fruity and toasty notes. The attack is direct and supple, followed by fresh aromas underscored by silky tannins.	HK\$395	HK\$340
T09 Prunotto Barbera d'Alba DOC 2018/19 A traditional Barbera, fresh and easy to drink, from vineyards whose soils are composed of clay and sand. A wine with great balance enriched by short-term aging in oak barrels.	HK\$160	HK\$135
T10 HDV Belle Cousine, Cabernet Sauvignon - Merlot 2014 Rose potpourri, leather, and cocoa layer in the glass to delicately compliment beautiful aromas of plum, fresh blueberry and savory spice. Dry herbs and a hint of fresh olive give this wine depth and complexity. Displays black cherry and fresh blackcurrant notes that build into a delightfully long-lasting finish.	HK\$750	HK\$600
T11 Mapachi Gran Reserve Cabernet Sauvignon 2017 The nose has notes of cherries and fresh strawberries, all beautifully harmonized with notes of cedar and tobacco from careful aging in French and American oak. In the mouth it has a medium body with very good volume, and round and ripe tannins. It is fresh and juicy, with a pleasing persistence.	HK\$180	HK\$150

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