

LECLERC  
BRIANT



四季菊  
SHIKIGIKU  
HONG KONG

Forbes  
TRAVEL GUIDE  
RECOMMENDED 2025

## Leclerc Briant x IFC Shikigiku Champagne Dinner

### Appetizer 前菜

Spring Bamboo Shoot with Kinome, Simmered Shrimp  
Hokkaido Ezo Abalone, Firefly Squid, Nanohana, Wild Vegetables  
春筍木之芽、車海老和風煮  
北海道蝦夷鮑、螢光烏賊、菜之花、玉簪菜  
*Leclerc Briant Reserve Brut NV*

### Sashimi 刺身

Sakura Sea Bream, Sea Urchin, Squid with Caviar  
櫻花鯛、海膽、烏賊配魚子醬  
*Leclerc Briant Les Monts Ferrés 2019*

### Deep Fried Dish 揚物

Ise Lobster, Broad Bean, Taranome, Rakkyo  
伊勢海老、蠶豆、摠之芽、島蕎麥  
*Leclerc Briant Les Carelles 2018*

### Steamed Dish 蒸物

Steamed Kinki Fish with Sakura Leaf and Radish  
喜之次櫻葉蕪菁蒸物  
*Leclerc Briant Abyss Brut Nature 2018*

### Teppanyaki 鐵板燒

Miyazaki Beef Tenderloin with Japanese Spring Vegetables  
宮崎和牛柳配日本春野菜  
*Leclerc Briant Rosé de Saignée Extra Brut 2017*

### Sushi 壽司

Chu-Toro, Kombu-Zuke Flounder, Shrimp, Sea Eel  
金槍魚中腹、左口魚昆布漬  
車海老、海鰻  
*Leclerc Briant Abyss Extra Brut Rosé 2019*

### Dessert 甜品

Seasonal Dessert  
精選季節甜品

每位港幣 HK\$1,580 per person