



# Petit Château Wine Dinner

13 March 2026

## AMUSE BOUCHE

Steamed Rice Flour Pouches with Crabmeat and Minced Pork and Caviar

越式蒸粉包配魚子醬

**Armand de Chambray Blanc de Blanc Brut, N.V**

Lobster with Le Soleil Curry Sauce

咖喱炒波士頓龍蝦

**Petit Toumilon, Graves Blanc 2016**

Quail Flambe au Rum

美酒火焰燒鶴鶉

**Château Grange-Neuve, Pomerol 2019**

Roasted Suckling Pig in "Vietnamese Style"

越式燒乳豬

**Château Moulin De Cantelaube, Saint Emilion Grand Cru 2011**

Stew OX-Tail with Vietnamese Tomato Sauce

香茅鮮茄牛尾煲

**Château Haut De La Becade, Pauillac 2016**

Le Soleil Signature Dessert Sampler

(Royal Garden Butterfly Cookies, Fresh Mango wrapped with Coconut Jelly, Coconut Layer Cake)

帝苑蝴蝶酥、芒果腸粉、越南拉椰糕

Ca Phe Phin or Vietnamese Lotus Tea

越南咖啡或荷花茶

**每位港幣HK\$688 per person**

PRICE IS SUBJECT TO 10% SERVICE CHARGE. 另加一服務費。

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM OUR STAFF.

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。