



## Domaine Francois Buffet Wine Dinner

19 May 2026

### Amuse bouche

Hokkaido scallop sashimi and pomelo tartelette

北海道帶子刺身柚子撻

*Nicolas Feuillate, Reserve Exclusive Brut*

### Appetizers Quartet

Cold clams with lime and sweet basil

金不換青檸凍花蛤

Lobster medallion on crispy eggplant

龍蝦柳配脆炸茄子

Steamed rice flour pouch

越式蒸粉包

Tempura soft shell crab rice paper roll with avocado and mango

天婦羅軟殼蟹鮮蝦芒果牛油果米紙卷

*Francois Buffet, Bourgogne Aligote, Les Fats 2023*

### Poultry

Pan-seared duck breast with rice vermicelli salad

香煎鴨胸配粉絲沙律

*Francois Buffet, Bourgogne Rouge, Point Noir 2022*

### White Meat

Roasted suckling pig in Vietnamese style

越式燒乳豬

*Francois Buffet, Volnay 2022*

### Red Meat

Slow-cooked Wagyu beef cheek with lemongrass and Tomato

慢煮香茅鮮茄和牛面頰

*Francois Buffet, Volnay 1er Cru, Clos des Chenes 2022*

### Dessert

Sweetened peach gum with Chinese honey locust and young coconut juice

椰青桃膠燉雪蓮子

Petit Fours

精美甜點

**HK\$688 per person**

Menu cannot be used in conjunction with other promotional, discount offer, and discounted Royal Garden gift cards.

此套餐不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。

The prices are subject to 10% service charge. 另加一服務費。

Please inform our staff if you have any food allergies.

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。