Domaine Billaud-Simon
À CHABLIS DEPUIS 1815

東來順
DONG LAI SHUN

ALTAYA WINES

Billaud-Simon Chablis Wine Dinner
Monday, 23 November 2026

無錫脆鱔　蔥油海蜇頭

脆皮素鵝　麻香小象拔　水晶凍鮑魚

Crispy Eel in Honey, Jelly Fish tossed wirh Scallion Oil,
Deep-fried Bean Curd Sheets filled with Vegetables and Mushrooms,
Chilled Baby Geoduck and Chilled Crystal Abalone

Billaud-Simon Chablis 2023

蟹粉石榴球

Deep-fried Crispy Bean Curd Sheet Rolled with Crab Meat and Crab Roe

Billaud-Simon Chablis 1er Cru Mont de Milieu 2023

意大利凍番茄湯配香辣蟶子

Italian Tomato Gazpacho with Spicy Razor Clam

Billaud-Simon Chablis 1er Cru Fourchaume 2023

豆酥亞拉斯加蟹腳

Wok-fried Alaska King Crab Leg with Savoy Crisbean

Billaud-Simon Chablis Grand Cru Valmur 2022

Billaud-Simon Chablis Grand Cru Les Clos 2023

慢煮 48 小時美國牛肋骨配海膽醬

48-hour Slow-cooked Beef Short Ribs with Sea Urchin Sauce

竹笙鮮蔬菇

Sauteed Bamboo Fungus and Vegetables and Fresh Mushrooms

蟹肉韭黃燴伊麵

Braised Crab Meat and Yellow Chives with E-fu Noodles

冰糖百合蓮子銀耳湯

Double-boiled Sweet Soup with Lily Bulbs, Lotus Seed and White Fungus

原價港幣 HK$980 per person 每位

早鳥優惠價 HK$880 per person 每位
(兩位起 minimum for 2 persons)

如閣下對任何食物產生敏感， 請直接與本餐廳職員聯絡。
If you have any food allergies, please inform our staff.
另加一服務費。The price is subject to 10% service charge.
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。
Menu cannot be used in conjunction with other promotional, discount offer,
and discounted Royal Garden gift cards.