

# 满福苑酒香佳肴

## DISCOVER THE PERFECT PAIRING: SPIRIT-INFUSED EPICUREAN DELIGHTS

### CHAMPAGNE

菊香槟汁抛西班牙排骨皇, \$42++ 🍷🐷

Stir-fried Iberico pork ribs with Champagne sweet sauce and chrysanthemum

Best paired with *Bauget Jouette NV*, \$29++ per glass

### ROSE RICE WINE

火焰玫瑰露酒蜜汁西班牙叉烧皇, \$38++ 🍷🐷

Honey-glazed barbecue pork with rose rice wine

Best paired with *Bisol Belstar Prosecco DOC*, \$19++ per glass

### RED WINE

香茅红酒焗鳕鱼, \$38++ 🍷

Oven-baked Cod fillet with lemongrass and red wine

Best paired with *Pascal Jolivet Attitude Pinot Noir*, \$25++ per glass

### CHARDONNAY

白葡萄酒酸菜游水顺壳鱼件, \$33++ 🍷

Marble Goby with preserved vegetable broth, Sichuan peppercorn and Chardonnay

Best paired with *Alamos Chardonnay*, \$21++ per glass

### MAOTAI

茅台酒香帝皇蟹肉鱼子炒饭, \$48++ 🍷🍣

Alaskan crab fried rice with Maotai and tobiko

Best paired with a shot of *Kweichow Moutai*, \$39++ per 12ml

### WHISKY

威士忌黑椒安格斯牛柳, \$52++ 🍷🍖

Wok-seared Angus beef with black pepper sauce and whisky

Best paired with *Peppercorn-infused Auchentoshan Three Wood*, served on the rock, \$22++ per glass

### BRANDY

白兰地蛋白蒜香豆酥蒸岩石龙虾,

\$48++ per half lobster 🍷🦞

Steamed rock lobster with garlic, soy crumble, scallion and Brandy

Best paired with *Vanilla-infused Courvoisier VSOP*, served on the rock, \$20++ per glass

### GIN

杜松子酒灼药膳活虾, \$48++ (300gm) 🍷🦞

Flambé live prawns with Chinese herbal broth and Gin

Best paired with *grapefruit and orange peels-infused Roku Gin*, served with tonic on the rock, \$19++ per glass

### BAILEY

椰皇杏仁露伴贝利雪糕, \$22++ 🍷🍰

Chilled almond pudding with Bailey Ice-cream

Best paired with *Bailey's and milk*, served on the rock, \$18++ per glass



🍷 Contains Alcohol 🍖 Contains Beef 🥛 Contains Dairy 🐷 Contains Pork 🦞 Contains Shellfish

Not valid in conjunction with other discounts, offers, membership privileges, and/or vouchers  
Prices are subject to 10% service charge and prevailing government tax.