

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++ per portion 🍷 🍷
Stir-fried Iberico pork ribs with Champagne
sweet sauce and chrysanthemum
Best paired with Moët Chandon NV, \$29++ per glass

ROSE RICE WINE

火焰玫瑰露酒蜜汁西班牙叉烧皇,
\$38++ per portion 🍷 🍷
Honey-glazed barbecue pork with rose rice wine
Best paired with Prosecco Gemin Valdobbiadene
DOCG Brut Annata 2023, Veneto, \$19++ per glass

RED WINE

香茅红酒焗鳕鱼, \$38++ per person 🍷
Oven-baked Cod fillet with lemongrass and red wine
Best paired with Montes Limited Pinot Noir,
\$25++ per glass

CHARDONNAY

白葡萄酒酸菜游水顺壳鱼件, \$33++ per person 🍷
Marble Goby with preserved vegetable broth,
Sichuan peppercorn and Chardonnay
Best paired with Pago Mato Chardonnay, \$21++ per glass

MOUTAI

茅台酒香帝皇蟹肉鱼子炒饭, \$68++ per portion 🍷 🍷
Alaskan crab fried rice with Moutai 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++ per portion 🍷 🍷
Wok-seared Angus beef with black pepper sauce
and whisky
Best paired with Auchentoshan Three Wood infused
with peppercorn on the rock, \$22++ per glass

BRANDY

白兰地蛋白蒜香豆酥蒸岩石龙虾,
\$52++ per half lobster 🍷 🍷
Steamed rock lobster with garlic, soy crumble,
scallion and Brandy
Best paired with Courvoisier VSOP infused with
vanilla on the rock, \$20++ per glass

GIN

杜松子酒灼药膳活虾,
\$48++ per portion (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, \$25++ per person 🍷 🍷
Chilled almond coconut 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 Gluten 🍷 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.