

## Pierre Andre Wine Dinner 25 January 2013

江南三小碟

(柚子青瓜伴海蜇、香煎帶子皇、松露枝竹小雲耳)

**Chinese Specialty Platter** 

(Shredded Jellyfish with Cucumber and Pomelo, Pan-fried Scallop, Marinated Black Fungus with Bean Curd Sheet and Black Truffle)

Saint Veran, Pierre Andre 2009 Tastevine

葡汁焗釀嚮螺

Baked Stuffed Sea Whelk with Portuguese Sauce

Puligny-Montrachet, Pierre Andre 2009 Tastevine

珍菌炒鴿甫

Wok-fried Pigeon with Wild Mushrooms

Ladoix, Clos des Chagnots, Pierre Andre 2007

十八和味醬油雞

Soy Sauce Chicken

Beaune, Pierre Andre 2009 Tastevine

五香脆皮安格斯腩粒

Crispy Five Spice Sliced Angus Beef Cubes Nuits St Georges, Pierre Andre 2009

四川辣子鱔球

Wok-fried Eel Fillet in "Si Chuan" Style

Pommard, 1er Cru Clos de la Commaraine, Pierre Andre 2006 Tastevine

紅蟳米糕

Steamed Coral Crab with Glutinous Rice

桂花燉雪梨

Double-boiled Pear with Osmanthus

Priced at \$780 with 10% service charge per person