



Jebesen Fine Wine Club Vinexpo Dinner

Thursday, 27th May 2010

Hunan Garden Restaurant, 13/F Times Square, Causeway Bay

Welcome drink

Bollinger Special Cuvee NV
Pascal Jolivet Indigene Pouilly Fume 2003

菜譜

庭湖五冷碟:

Five appetizers:

淮揚蔥油海蜇皮

Sea Blubber in Spring Onion Sauce

三湘思春卷/京式小蔥油餅

Deep-fried Crispy Spring Rolls / Deep-fried Spring Onion Cake

長沙組庵豆卷/川湘蒜泥麻仁白肉

Spicy Assorted Vegetables Rolls/ Sliced Pork with Mashed Garlic & Chilli

Chateau D'Esclans, Esclans Rose 2007

文武鍋鏟玉帶

Pan-fried Scallops Stuffed with Mashed Shrimps & Pork

Robert Mondavi Stags Leap Sauvignon Blanc 2003

湘西香蔥燒魚塊

Pan-fried Sliced Fish with Onion

Bouchard Pere et Fils Beaune Du Chateau Blanc 2006

炸雪花蝦球

Deep-fried Mashed Shrimp Balls

Bouchard Pere et Fils Pommard Premier Cru 2003

Chateau Baron D'Arques 2006

蜀莊樟茶鴨

Smoked Duck in Camphor Wood & Tea Leaves

Mouton Cadet, Pauillac 80th Anniversary 2006 3L

Robert Mondavi Reserve Cab 2001 Magnum

湖南風沙脆牛腩

Sauteed Crispy Beef Brisket with Dried Garlic

海鮮炒飯

Fried Rice with Seafood

Taylor's LBV 2004

擂沙湯圓

Minced Peanut & Glutinous Rice Dumplings

高力豆沙香蕉

Souffle Balls with Mashed Red-beans & Banana

HK\$788 per person