



## Iconic wine dinner at Shangri-La

Thursday, 23 May 2019

*J Schram, Schramsberg Vineyards, Napa, 2007*

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焗釀鮮蟹蓋

Baked stuffed crab shell

*Marcassion, Three Sisters Vineyard, Sonoma, 2007*

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松露醬大蝦皇

King prawn with truffle pesto

*Meursault 1er Charmes, Domaine Pierre Boillot, 1979*

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梅辣醬香煎日本黑豚肉蘆筍卷

Japanese pork rolled with asparagus in spicy plum sauce

*Vérité, La Muse, Sonoma, 2008 – 100 points RP*

*Château Le Pin, Pomerol, 2005*

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秘製廚師醬熊本毛和牛粒

Pan-fried diced Kumamoto Wagyu beef in our Chef's special sauce

*Harlan Estate, Napa, 2002 – 100 points RP*

*Château Mouton Rothschild, Pauillac, 2005*

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香焗白菌雞粒飯

Baked fried rice with diced chicken and white mushroom

*Dominus, Napa, 1994 – 99 points RP*

*Château Palmer, Margaux, 1990*

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生磨杏汁黑芝麻布甸

Chilled sesame pudding with almond juice

*Madeira Boal, Perreira d'Oliviera, 1968*

HK\$11,000 per person

Seats are limited and are allocated on a first-come, first-served basis.

Please call Summer Palace at 2820 8552 or e-mail [summerpalace.isl@shangri-la.com](mailto:summerpalace.isl@shangri-la.com) for reservations.

\* Price is subject to a 10% service charge