



## 《獺祭》純米大吟釀清酒晚宴 Man Wah Dassai Sake Menu

黃金蝦多士、柚子醋小青瓜、蜜味西班牙黑豚肉叉燒  
Deep-fried shrimp toast, salted egg yolk  
Chilled cucumber, yuzu vinegar,  
Barbecued Iberian pork loin, longan honey

*四割五分氣泡純米大吟釀  
Dassai 45% sparkling Junmai Daiginjo*

柚子汁焗釀蟹蓋伴香醋啫喱  
Baked green crab meat, yuzu sauce, Chin Kiang vinegar jelly  
*Dassai Blue Type 23% Junmai Daiginjo*

鮮花椒頭抽蒸斑件  
Steamed fillet of oasis giant grouper, fresh Sichuan peppercorn, premium soya sauce  
*二割三分 純米大吟釀  
Dassai 23% Junmai Daiginjo*

甜梅菜炆牛肋骨  
Braised beef rib, preserved vegetables  
*Dassai Blue Type 50% Junmai Daiginjo*

銀環柱甫扣南非鮑魚  
Stewed South African abalone, conpoy, turnip  
*“未來”八分純米大吟釀  
Dassai “Future” 8% Junmai Daiginjo*

潮式砂鍋炒飯  
Fried rice in casserole, shrimp, pork, preserved olive and vegetable, Chiu Chow-style

雲裳無花果甘露、黑白芝麻卷  
Chilled fig cream, seaweed sago  
Black and white sesame roll

*獺祭 梅酒  
Dassai Umeshu*

美點雙輝  
Chinese petits fours

每位港幣 2,388 元  
HKD2,388 per person