



JACKY X KADO COCKTAIL PAIRING DINNER

Join us for the inaugural “Taste & Toast” Cocktail Pairing Dinner, a seasonal celebration showcasing autumn’s rich flavours.

Chef Jacky presents his signature Chinese dishes, thoughtfully paired with four grape-inspired craft cocktails by Mixologist Kado—featuring sparkling wine, cognac, port, and an almond flavoured brandy-based comforter to finish, ensuring a refreshing experience that complements the meal without overwhelming the senses.

Begin your journey with the **Lychee Bellini**, a sparkling cocktail which balances sweetness with a hint of sourness, perfectly paired with both the Marinated Jelly Fish Head Vintage Vinegar and the Hangzhou Style Braised Beef. The appetizing sourness enhances the dish, making it an ideal starter. Next, savour the **Citrus Car**, a creative twist on the classic Side Car, featuring cognac and pomelo peel. This vibrant cocktail enhances our Braised Whole South African Abalone by increasing the prominence of pomelo peel, which reveals more citrus elements in the drink.

All followed by a compelling pairing featuring Stir-Fried Spotted Garoupa Fillet, complemented by **Taylor’s Tonic**—a vibrant blend of port wine, lime juice, and tonic water. The cocktail’s acidity and subtle bitterness balance the richness of XO sauce, while the lime accentuates the freshness of lily bulbs. To cap it off, indulge in the comforting embrace of our **SoyaAmaretto**, complimenting the sweet treats.

Non-alcoholic mocktails are also available in place of the cocktails, ensuring everyone can enjoy this exquisite dining experience. Don’t miss out!

FRIDAY. 19TH SEPTEMBER 2025

MAIN DINING ROOM
HK\$888 PER PERSON*

DINNER 7:00PM – 10:00PM

Please Note:

- Menu price is subject to 10% service charge.
- Price includes one glass of each cocktail.*
- Places are allocated on a first come first served basis.
- E-mail confirmation will be sent to all successful reservations.
- Cancellation Policy: A full prepayment is required via fund transfer 7 days prior the agreed event date.

MENU

海蜇花 伴 東坡牛肉
MARINATED JELLY FISH HEAD WITH VINTAGE VINEGAR
AND
HANGZHOU STYLE BRAISED BEEF

Lychee Bellini
(Homemade Lychee Puree topped with Sparkling Wine)

蟲草花螺頭燉豬腱
DOUBLE BOILED SEA WHELK
WITH PORK SHANK, WOLFBERRIES AND CORDYCEPS FLOWERS

原隻南非鮑魚扣柚皮
BRAISED WHOLE SOUTH AFRICAN ABALONE
WITH POMELO PEEL

Citrus Car
(Cognac, Lemon Juice, Cointreau, Homemade Citrus Peel Syrup)

XO醬蘭度百合炒東星斑球
STIR-FRIED SPOTTED GAROUPA FILLET
WITH KALE AND FRESH LILY BULBS
IN XO SAUCE

Taylor’s Tonic
(Port Wine, Lime Juice, Tonic Water)

高湯羊肚菌竹筍露筍卷
STEAMED BAMBOO PITH ROLLS
STUFFED WITH MOREL MUSHROOMS AND ASPARAGUS
IN SUPREME BROTH

蛋白杏仁茶 拼 鳳梨一口酥
SWEETENED FRESH ALMOND CREAM WITH EGG WHITES
AND
BAKED PINEAPPLE PUFFS

SoyaAmaretto
(Warm Soya Milk, Amaretto, Homemade Syrup)

888 per person
includes one glass of each cocktail

*Mocktail options are available for non-drinkers, please click **HERE** to view the menu.

CLICK HERE TO BOOK



To make a reservation, please contact us on 2216 5700 or e-mail us at info@refineryclub.com.

Please Enjoy Responsibly