



## THE MACALLAN WHISKY DINNER

Whisky making and culinary creations are both art and science, but there is true skill in matching them to impress your senses.

Join us and experience the unique pairing of The Refinery's signature dishes with The Macallan's diverse range of whiskies. This upcoming event features some of the latest creations from The Macallan including the Classic Cut 2019, Rare Cask 2019 Batch No.1 and the Edition No.5.

The Macallan Edition No.5 is of particular interest as it pays homage to the diverse range of natural whisky colours through a collaboration with the Pantone Colori Institute™, who are masters of colour. Inspired by The Macallan's natural colour spectrum and the intricate whisky making process, the illustrious colour consultancy has created a specific colour reflective of this single malt – a uniquely bold shade.

**FRIDAY.8<sup>TH</sup> NOVEMBER 2019**

MAIN DINING ROOM  
HK\$768 PER PERSON

COCKTAIL 7:00PM - 7:45PM  
DINNER 7:45PM - 10:00PM

### WELCOME DRINK

*Whisky Sour*

### DINNER

凉拌篙筍櫻花蝦

MARINATED CELTUCE SPRINKLED WITH SAKURA SHRIMPS  
*The Macallan 12 Years Old Triple Cask Matured*

日式醬油鳳尾魚伴水晶肴肉

DEEP-FRIED ANCHOVIES IN JAPANESE SOYA SAUCE  
AND "SHANGHAINESE" PORK TERRINE  
*The Macallan 12 Years Old Double Cask*

岩鹽蒜片牛柳粒

WOK-FRIED BEEF CUBES WITH GARLIC AND ROCK SALT  
*The Macallan 12 Years Old Sherry Cask*

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一品海皇瑤柱羹

FISH MAW, SEA CUCUMBER, FRESH FARM CHICKEN AND CONPOY SOUP

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露筍鮮百合皇炒帶子

STIR-FRIED SCALLOPS WITH ASPARAGUS AND SUPREME LILY BULBS  
*The Macallan 18 Years Old Triple Cask Matured*

羊肚菌薑蔥爆乳鴿甬

WOK-FRIED PIGEON BREAST WITH MOREL MUSHROOMS,  
GINGER AND SPRING ONIONS  
*The Macallan Classic Cut 2019*

龍蝦西施泡飯

CRISPY RICE WITH DICED SCALLOPS AND SHRIMPS IN LOBSTER BROTH  
*The Macallan Rare Cask 2019 Batch No. 1*

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五仁龍卷酥

PASTRY WHIRL FILLED WITH MIXED NUTS  
*The Macallan Edition No. 5*

For reservations, please contact our Reception or e-mail us at [info@refineryclub.com](mailto:info@refineryclub.com).

