



SAKE DINNER

Our first sake dinner selection features some premium Japanese rice wines from across Japan. Join us to explore the world of sake with our tailor-made menu which pairs some of Chef Jacky's signature dishes with the delicate flavours of our selected sakes.

FRIDAY.18TH OCTOBER 2019

MAIN DINING ROOM

7:00PM - 10:00PM

MENU

前菜

(上海肴肉、南京鹽水鴨、芝麻醬鮮淮山)

APPETIZERS

"SHANGHAISE" PORK TERRINE, "NANJING" POACHED DUCK IN BRINE AND CHILLED FRESH YAM WITH JAPANESE SESAME DRESSING

Uzu Hattannishiki Junmai Ginjo 渦八反錦 純米吟釀

桂花蜜餞脆鱈球

CRISPY EEL FILLETS GLAZED WITH OSMANTHUS SYRUP

Houraisen Wa Junmai Ginjo 蓬萊泉 和 純米吟釀



懷舊菲黃鴨絲羹

CLASSIC BRAISED SHREDDED DUCK WITH CHIVES

Asabiraki Yawarakade Tokubetsu Junmaishu あさ開 柔らか 特別純米酒



燒汁香蔥煎星斑塊

PAN-FRIED SPOTTED GAROUPA FILLETS WITH SPRING ONIONS IN TERIYAKI SAUCE

Wataribune Funashibori Junmai Ginjo 渡舟ふなしぼり 純米吟釀

日式醬油蒜子煮牛小排

SAUTEED BEEF FILLET WITH GARLIC AND JAPANESE SOYA SAUCE

Koshi no Hakugan Jyunmai Daiginjo 越乃白雁 純米大吟釀

廚師醬伴水芹香

SAUTÉED LOTUS ROOT, CHINESE CELERY, LILY BULBS, WATER CHESTNUTS AND SUGAR SNAP PEAS IN CHEF'S SPECIAL SAUCE

Hatsumago Inaho Junmai Ginjo 初孫 いなほ 純米吟釀

XO 醬蝦球煎脆麵

SAUTÉED PRAWNS IN XO SAUCE SERVED ON CRISPY NOODLE

Echizenbouyu Tokubetsu Junmaishu 越前忘憂 特別純米酒



美點三重奏

(楊枝甘露、鳳梨一口酥、綠茶紅豆糕)

DESSERT TRIO

(CHILLED MANGO CREAM WITH SAGO AND POMELO / BAKED PINEAPPLE PUFF / CHILLED GREEN TEA AND RED BEAN PUDDING)

688 per person

For reservations, please contact us on 2216 5700 or e-mail us at info@refineryclub.com.