

4-course Wine Dinner

July 22nd, 2026

Welcome Drink

Vina Ijalba Tempranillo Blanco 2025

FIRST COURSE

Hokkaido Scallop Wrapped in Bacon
wasabi and pea purée | salmon roe | fine herbs

Vina Ijalba Blanco Reserva 2020



SECOND COURSE

Beef Carpaccio

fried capers | pickled onions | tonnato sauce

Vina Ijalba Graciano 2023



THIRD COURSE

Filet Mignon

crushed potato | duck mousse | red wine and thyme sauce

Vina Ijalba Reserva Seccion Especial 2018



FOURTH COURSE

Assorted cheese & fruit jam with toasted bread

Vina Ijalba Reserva 2020

HK\$ 720 per person + 10% service charge