

逸軒·匠門 清酒晚宴
Yat Heen · La Jomon Sake Pairing Dinner
5 December, 2025 (Fri)

雞尾酒會 Cocktail Reception: 6:30pm – 7pm

清酒晚宴 Sake Pairing Dinner: 7pm – 9:30pm

喜慶
Jubilant

匠門 山廢純米 La Jomon Yamahai Junmai

憧憬
Fantasy

泰醬乾撈南丫島紫菜 | 黑醋燒椒醬蜆子皇 | 柚子風味柚皮
Marinated Local Seaweed with Thai Sauce | Braised Razor Clam
King with Roasted Pepper and Black Vinegar Sauce | Chilled
Pomelo Peel with Pomelo Sauce
匠門 自然真營道 La Jomon Janshin Eidou

無雙
Unique

砂鍋濃雞湯花膠雲吞
Braised Fish Maw and Chicken Soup with Wonton in Clay Pot
匠門 山廢純米 La Jomon Yamahai Junmai

滿足
Contented

花雕金沙南瓜汁本灣乳龍拌脆牛蒡
Stir-fried Lobster with Huadiao Wine-fragmented Salt Egg and
Pumpkin Sauce, served with Burdock
匠門 Malo 純米酒 La Jomon Junmaishu Malo

高雅
Elegant

紅燒澳洲鮮鮑魚(半只) 伴千金菜
Braised Australian Abalone (Half Pc) with Celtuce in Brown Sauce
匠門 向大地吶喊 純米酒 (火入)
La Jomon Shout to the Earth Junmai Hiire

未來
Future

椒麻番茄肉醬天使麵
Tossed Angel Hair Noodles with Sichuan-styled Tomato Sauce
奧六 Unite 6 號生醱 純米吟釀
Okuroku Unite No.6 Yeast Junmai Ginjo

幸福
Bliss

沖繩黑糖布祿冰粉
Okinawa Brown Sugar Sweet Soup with Plum and Ice Jelly
秀和 山形布祿乳酪酒

每位港幣\$980 per person

- 以上價目另收原價加一服務費 All prices are subject to 10% service charge based on the original price
- 須提前 72 小時預訂 72 hours advance booking
- 此套餐不可與會員折扣、其他推廣優惠、禮券或現金券同時使用
The menu cannot be used in conjunction with go royal member's discount, other promotional offers, voucher or cash coupon
- 食材或會因季節變化及供應情況而改變 All menu items are subject to change due to seasonality and availability