

中銀信用卡客戶可享晚市廚師精選 **8折** 優惠，更可以優惠價配對專業推介之美酒。
BOC Credit Cardholders can enjoy **20%** off Chef's Recommendations and enjoy the special price for the pairing wines at dinner.

廚師精選 Chef's Recommendations	原價 Original Price	專業美酒推介 Wine Specialist's Recommendation	優惠價 Special price	品種 Type
蜜汁叉燒 Honey Glazed Barbecued Pork	HK\$128	 Terrazas Reserva Malbec 2011, Mendoza, Argentina	HK\$360	Red
杏汁燉白肺湯 Double Boiled Pig's Lung Soup with Almond Sauce and Pork	HK\$238	 Newton Claret 2010, Napa Valley, USA	HK\$380	Red
翠亨靚一雞 (半隻) Shredded Boneless Chicken (Half)	HK\$198	 Lapostolle Casa Sauvignon Blanc 2012, Central Valley, Chile	HK\$320	White
北京片皮鴨 (壹隻) Roasted Peking Duck (Whole)	HK\$480	 Domaine Chandon Pinot Noir 2012, Australia	HK\$398	Red
桂花蟹肉炒銀絲 Stir-fried Vermicelli with Crab Meat, Bean Sprouts and Scrambled Eggs	HK\$228	 Cape Mentelle Sauvignon Blanc Semillon 2012, Margaret River, Australia	HK\$450	White
頭抽白鱸魚球 Wok Seared Sea Bass in Premium Soy Sauce	HK\$198	 Newton Chardonnay 2011, Napa Valley, USA	HK\$420	White
松板銀鱈魚 Crispy Sliced Cod in Japanese Soy Sauce	HK\$208	 Terrazas Reserva Chardonnay 2013, Mendoza, Argentina	HK\$360	White
鍋貼牛奶拼均安魚餅 Crispy Minced Carp Cakes and Crispy Bread Topped with Milk Custard	HK\$128	 Tor dell' Elm Prosecco DOC, Italy	HK\$360	Sparkling
鎮江排骨煲 Braised Pork Ribs with Black Sweet Vinegar in Casserole	HK\$138	 Donatella Cinelli Colombini Chianti Superiore DOCG 2010, Tuscany, Italy	HK\$360	Red
醬燒牛肋排 Braised Beef Ribs	HK\$268	 Cave de Tain Crozes Hermitage AOC 2010, Rhone Valley, France	HK\$450	White

另加一服務費 • 茶芥

10% service charges and Tea/ Condiment Charge apply

