

JAD 玉

Dinner with Champagne Chapuy and Yves Cuilleron
17th October 2025, Friday
\$138++ per person

Welcome drinks

Champagne Chapuy, Brut Tradition NV

Crispy Gindara with Puffed Rice, Chilled Drunken Fresh Crab Wrap
(双珍绮梦) 明火焗鳕鱼米脆, 凉风醉拌鲜蟹裹

Champagne Chapuy, Blanc de Blancs 2018

Oven Baked Chilean Sea Perch with Spicy Bean Crumb
(金波鱼跃) 辣豆酥焗海鲈鱼

Yves Cuilleron, Viognier IGP 2024

Sauteed Australian Lobster Glazed Royal Soy · Caramelized Onion 《鳌龙献浴》特制豉油皇煎龙虾

Yves Cuilleron, Saint-Joseph, Les Pierres Sèches 2023

Seared A4 Kagoshima Wagyu Beef with Truffle Mushrooms, Pea Purée and Aged Balsamic Chocolate Glaze
(和风玉露) 香煎鹿儿岛A4和牛, 陈醋巧克力酱

Yves Cuilleron, Cote-Rôtie, Bassenon 2022

Childhood Nostalgia

A Sweet Finish with Fragrant Milo Coconut Ice Shaving Accompanied with Baked Milk Custard Vanilla Soft Bun
(雪忆童真) 美绿椰雪花, 雪山香草奶油包

Price is subject to service charge and prevailing government taxes, unless stated as nett
Menu is subject to further adjustment, if needed