

# 星級清酒盛宴

## MICHELIN SAKE TASTING MENU

### 逸東叁錦碟 金沙脆豆腐、蜜汁叉燒、麻辣海蜇頭

Appetizer Combination

Golden Fried Diced Beancurd with Salted Egg Yolk and Crispy Garlic,  
Signature Honey-glazed Barbecued Pork,  
Marinated Jelly Fish in Spicy Dressing

御慶事 純米吟釀 雄町  
*Gokeiji Junmai Ginjo Omachi*

富貴煎釀玉帶子  
Pan Fried Scallops stuffed with Minced Shrimp

木村奇跡のお酒 純米吟釀 朝日  
*Miracle Sake Junmai Ginjo Asahi*

芝士鮮蟹肉焗釀蟹蓋  
Baked Crab Shell Stuffed with Fresh Crab Meat, Cheese and Onion

帝松 完全無農藥 霜里  
*Mikadomatsu Shimozato*

七味鹽燒生蠔伴蜜餞蕃茄  
Crispy-fried Oysters with Seven Spices and Honey-glazed Tomato

理可 純米吟釀 つや姫  
*Rika Junmai Ginjo Tsuya Hime*

乳香銀鱈魚伴燒雲腿  
Wok Fried Sliver Cod Fish and Yunnan Ham

燦然 純米吟釀 朝日 火入れ  
*Sanzan Junmai Ginjo Asahi Hi-ire*

薑汁荷塘玉蘭蕩  
Stir-fried Kale with Fresh Ginger

原隻鮑魚鮑汁撈麵  
Braised Noodles with Abalone in Abalone Sauce

家鄉煎薄鐸伴流沙酥  
Pan-fried Glutinous Pancake filled with Ground Peanut and  
Deep-fried Custard Puff Pastry with Egg Yolk

Oh Splash 氣泡桃酒  
*Oh Splash Sparkling PEACH*

# 清酒品嚐配搭

## TASTING NOTE

御慶事 純米吟釀 雄町  
*Gokeiji Junmai Ginjo Omachi*

入口帶清幽的果香，口感順滑，酒體甜酸度平衡得宜，與香脆的金沙脆豆腐、  
軟綿香濃的蜜汁叉燒和爽口的海蜇頭極為匹配，為整個晚宴揭開完美序幕。

This fruity aromatic sake has the perfect balance between sweetness and acidity, which enhances the  
crispiness of the tofu, the sweetness of the barbeque pork and the refreshing texture of the jellyfish.

木村奇跡のお酒 純米吟釀 朝日  
*Miracle Sake Junmai Ginjo Asahi*

散發陣陣白花花香，口感香甜柔和，帶有明顯的乳酸感，完美襯托出帶子及蝦的鮮味。  
This smooth sake with white flower aroma has a robust acidity that brings out the  
freshness of the scallop and the shrimp.

帝松 完全無農藥 霜里  
*Mikadomatsu Shimozato*

帶有優雅花香、入口順滑，尾韻帶有辛口且輕盈的口感，平衡了芝士的香濃，  
同時完美襯托出蟹肉的鮮甜，口味融和，平衡細緻。

This crisp sake with an elegant floral aroma complements the sweetness of the  
crab meat and richness of the cheese.

理可 純米吟釀 つや姫  
*Rika Junmai Ginjo Tsuya Hime*

適中的酸度，加上俐落的辛口感，配以香口的七味鹽燒生蠔及蜜餞蕃茄，更加相得益彰。  
The mild acidity and crisp finish of this sake elevate the flavors of the oyster and tomato.

燦然 純米吟釀 朝日 火入れ  
*Sanzen Junmai Ginjo Asahi Hi-ire*

由岡山特產稻米"朝日"釀造的純米吟釀清酒，帶有清新水果香氣，味道溫和平衡，  
配以豐滿香濃的銀鱈魚和雲腿，清爽而不膩。

Known as "Asahi", this fruity and smooth sake from Okayama is balanced with umami  
and pairs perfectly with the savoriness of Yunnan Ham and freshness of the cod.

Oh Splash 氣泡桃酒  
*Oh Splash Sparkling PEACH*

選用荒川出產的桃肉釀造，入口帶細緻的碳酸感，甜香中帶爽口，酸甜交織的水果風味，  
配搭甜點煎薄鐸和流沙酥恰到好處，為星級晚宴完美作結。

Made with luxurious Japanese peaches from the Arakawa region, this sparkling sake brings a  
surprising lightness and freshness to Yat Tung Heen's signature Egg Yolk Puff Pastry,  
concluding this luxurious dinner.

## 每位港幣 HK\$ 1,180 Per Person

