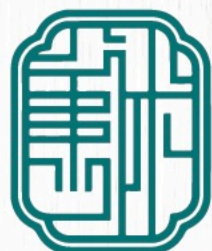


Cafe **BAU**



CHINESOLOGY
唐 述

四手晚宴

4 - HANDS DINNER

5月31日 | 31st MAY

花雕糟滷酒生蝦千層

Huadiao Jinga Shrimp Mille Feuille

**Extravertie Blanc de Blancs*

Grand Cru Extra Brut N.V.

泡椒蝗子皇

Jumbo Razor Clam in Sichuan Style

龍蝦蟹肉文思豆腐羹

Homemade Tofu Bisque, Lobster, Crab Meat, Snap Pea

溏心乾鮑魚 · 夏季意大利松露蘿蔔糕

Braised Dried Abalone, Summer Truffle,

Turnip Cake with House Special Sauce

**#Sastre "Roble" 2021*

欖菜一夜鮮馬友

Semi-Dried Threadfin, Preserved Vegetables, Beurre Blanc

**Panamera Chardonnay 2021*

八珍甜醋炭燒鹿兒島A5和牛叉燒配初生蛋

Charcoal Grilled Kagoshima A5 Wagyu Beef,

20-year Tangerine Peel, Honey, Peanuts, Onsen-Tamago

紅棗雪葩

Homemade Red Dates Sorbet

八寶釀雞翼 · 法國鵝肝汁

Eight Treasure Stuffed Chicken Wing :

Crabmeat, Dried Scallop, Preserved Sausage, Salted Egg Yolk,
Lotus Seed, Scallion, Preserved Vegetables, Celery, Albufera Sauce

**Friedrich Becker Family Pinot Noir 2019*

甜酸苦辣鹹

Petit Four

\$1,388/位 per person

美酒配搭每位另加*\$288/3杯，*# \$348/4杯

Additional *\$288 per person to enjoy 3 Glasses of Wine Pairing

*# \$348 per person to enjoy 4 Glasses of Wine Pairing

另加10%服務費 | Additional 10% service charge