

Chinese Master Chef Sam Leung (Formerly Dynasty's Executive Chef) x
Dynasty Seafood Restaurant's Executive Chef Cao Can Hui &
Dim Sum Head Chef Garley Leung x
Pidgin's Executive Chef Wesley Young x Ai & Om's Executive Chef Douglas Chang

DINING
by the AWARDS
鄉
食
宴

Peas and Ham : Fresh seasonal peas with Chinese style ham, braised shitake & gnocchi / Chef Douglas Chang
火腿田園鮮豆團

PRESENTED BY

Abalone & BC Spot Prawn 龍蝦 with pineapple, Chef's specialty sauce / Dynasty
牡丹日月鮑魚



GRYPHON

2018 CedarCreek Pinot Gris

BC Scallop & Chicken Dumpling in Golden Soup / Dynasty 龍蝦
玉液帶子石榴雞

Steamed BC Sablefish with saffron sauce, seaweeds, Shanghai bok choy and pickled ramp / Chef Wesley Young 龍蝦
紅金海藻清蒸黑鱈

BC Dungeness Crab Roe-stuffed Orange / Dynasty 龍蝦
皇家蟹粉釀鮮橙

2016 Louis Jadot Chardonnay Bourgogne

Duck "a L'orange": Orange and anise cured duck breast, Sichuan pepper cured duck leg confit pavè,
pomme Dauphinoise, five spice jus and radishes / Chef Douglas Chang
百香鴨

Seared Foie Gras with unagi-citrus sauce, braised daikon and chestnut, rice with ume-kombu / Chef Wesley Young
香煎鴨肝配梅子昆布米

2014 Beaulieu Vineyard BV Napa Valley Cabernet Sauvignon

Dried Oyster Seaweed Pastry / Dynasty
海苔牡蠣酥

DESSERT

Double-steamed Bird's Nest and Snow Pear in Milk with Prospect Vidal Ice Wine
冰酒官燕杏脂燉津梨

JP Cheney Brandy XO

