

WINE WITH CANTONESE FARE PAIRING MENU AT DYNASTY

Featured Drink

HK\$

WHITE WINE Per bottle | 375ml

Stich Sauvignon Blanc 2021 Marlborough,,

Jackson Estate New Zealand 300

RED WINE

Tommasi Ripasso Valpolicella,

Classico Superiore DOC, Italy 300

COLD BREWED TEA Per bottle | 200ml

Jasmine sparkling cold brewed tea, Saicho

Pairing one bottle of featured drink with the tasting menu

Tasting Menu

Deep-fried shredded taro and cashew marinated jelly fish with Chinese celery

Baked whole sea whelk stuffed with assorted meats

Steamed egg with barbecued pork, peanut and assorted bell peppers

Deep-fried king prawn in chef's signature sauce served with deep-fried bun

Udon noodles with minced pork in lobster soup

Egg fritter glazed with honey sauce, baked egg custard tart

To be served at HK\$658.00 plus 10% service charge per person

If you have any concerns regarding food allergies, please contact Dynasty Restaurant for better arrangement.

Menu items and prices are subject to change without further notice. Renaissance Harbour View Hotel, Hong Kong reserves the right to alter the above menu price and items due to unforeseeable market price fluctuations and availability.