



Chinese Master Chef Sam Leung,
Culinary Director of New Fishport Seafood Bistro and
Chair of Chef Sam's Gastronomy Club


Cured Salted Egg Yolk Pork, Crispy Salmon Skin 
秋柿的聯想


Cipes Brut NV

White Truffles with Stirred Fried Egg White and Alaskan King Crab
白松露皇帝蟹炒蛋白

BC Geoduck  and Crab in Lobster Consommé, Cross Bridge-style
龍蝦湯過橋象拔肉蟹

McWatters Collection Chardonnay

Pan-Fried BC Dungeness Crab Roe Bun 
蟹粉生煎包

Pan-Roasted Jumbo Oyster with Portobello Mushrooms 
皇帝菇煎焗珍寶金蠔

TIME Winery White Meritage

Roasted Quail with Abalone, Canadian Kurobuta Pork and Black Truffles
黑松露黑毛豬焗釀鮑魚鵪鶉

Slow-Cooked Beef Cheek with Porcini Mushroom and Egg Noodles
牛肝菌慢煮牛面頰肉 配全蛋生麵團

TIME Winery Meritage

DESSERT

Steamed Ginger Egg with Blue Butterfly Dumplings
雪山下的歡聚

Evolve Cellars Élan Effervescence

DINING
by the AWARDS
鄉食宴

PRESENTED BY



GRYPHON