

# WATERMARK

## WORLD WINE TOUR SERIES



### 環球美酒佳餚之旅 - 西班牙

#### CANAPÉS 餐前佐酒小食

IBERICO & MUSHROOM CROQUETAS 伊比利亞黑毛豬蘑菇炸可樂餅

SEAFOOD SALPICÓN RICE PAPER ROLL 西班牙式海鮮米紙卷  
Smoked Pimenton Aioli, Trout Roe

BURRATA MOUSSE 布拉塔芝士慕絲  
Semi-Dried Tomato, Manchego, Salmorejo

*Marqués de Riscal, Rosado, Tempranillo/Viura, Rioja, 2024*

#### FIRST COURSE 第一道菜

SCALLOP CARPACCIO 意式薄切帶子刺身  
Caviar, Kiwi, Radish, Piparras, Sherry & Citrus Emulsion, Smoked Pimenton Oil  
*Marqués de Riscal Rueda Blanco, Verdejo, Rueda, 2025*

#### SECOND COURSE 第二道菜

GRILLED OCTOPUS 烤八爪魚  
Kombu, Capsicum, Kale, Fennel, Chorizo, Piperade Sauce  
*Marqués de Riscal Rioja, Reserva, Tempranillo/Graciano, Rioja, 2021*

#### THIRD COURSE 第三道菜

LAMB SIRLOIN 烤羊西冷  
Chestnut, Asparagus, Black Garlic, Pistachio Crust  
*Marqués de Riscal Rioja, XR Reserva, Tempranillo/Graciano, Rioja, 2022*

#### FOURTH COURSE 第四道菜

BRAISED SHORT RIB 慢煮牛肋肉  
Morel, Parsnip, Broccolini, Jerusalem Artichoke  
*Marqués de Riscal Rioja, Gran Reserva, Tempranillo, Rioja, 2018*

#### DESSERT 甜品

ORANGE BLOSSOM BASQUE CHEESECAKE 橙花巴斯克芝士蛋糕  
Chocolate Drizzle, Caramel Marcona Almond Crunch

# 888

per person 每位  
(Original price 原價)

# 755

per person 每位  
(Early bird price 早鳥優惠價)

*(Book on or before August 9, 2026 to enjoy the early bird price 凡於2026年8月9日或之前訂座即可享以上早鳥優惠價)*

Prices are in HKD 以上價目以港幣計算 | 10% service charge applies based on the original price 另按原價收加一服務費 |  
All bills will be rounded to the nearest dollar 所有帳單將以四捨五入至最接近的整數