

AKI

M GALLERY HONG KONG



GALLERY
HOTEL
COLLECTION

E. GUIGAL



E. Guigal Wine × Cheese Pairing

美酒芝士組合

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Any 2 glasses*
of wine with 2 Cheeses
任何兩杯酒配兩款芝士

\$188

4 glasses*
of wines with 4 Cheeses
以下四杯酒配四款芝士

\$288

*80ml per glass 每杯80毫升

Côte du Rhône Blanc 2023 × Brie De Meaux Cheese

Its rind emits a rich, earthy scent reminiscent of mushrooms, damp cellars, and fresh hay. Upon first taste, nutty and buttery notes.

外皮帶有濃郁的泥土氣味，也似蘑菇、潮濕的地窖和
新鮮的乾草。初嘗時，有堅果和奶油的味道。

Crozes Hermitage Blanc 2021 × Comte Cheese

Fruity and savory notes take turns caressing your palate, with sweet and salty undertones bursting through in waves.

鮮果和鹹味輪流湧現味蕾，甜鹹味相繼不斷。

Côte du Rhône Rouge 2021 × Morbier Cheese

Contrary to its smell, Morbier has a mild taste and leaves a wonderful, nutty aftertaste. Its flavor is complex and fruity flavor with a slight zing.

與其氣味相反，這款芝士味道溫和且帶有美妙的堅果餘味，
口感複雜，果味濃郁，略帶辛辣味。

Crozes Hermitage Rouge 2021 × St. Nectaire Cheese

A full-tasting cheese, slightly acidic and spicy at the same time, St. Nectaire's supple white dough melts in your mouth and unleashes subtle notes of salt, walnuts, and spices.

口感豐富，略帶酸味和辣味，其柔軟的白色團狀慢慢
融化後釋出淡淡的鹽、核桃和香料的的味道。

Please advise our associated if you have any food allergies or special dietary requirements
如您對任何食物有過敏反應，請向我們的服務員聯絡