

Krug has been an epitome of decadence since 1843, this family-run Champagne house, now in the hands of its 6th generation, is famous for its robust yet elegant style, crafted through masterful use of oak barrels and long aging. The flagship Grande Cuvée, together with the twin crown jewels of the Krug lineup, Clos de Mesnil and Clos d'Ambonnay, are true masterpieces testifying the art of winemaking, proudly presented at the Aux Beaux Arts Wine Cellar.

經過庫克家族六代傳承，擁有170餘年歷史的庫克香檳一直是奢華的代名詞。對橡木桶的精妙掌握，和六年以上的歲月沉澱，造就出庫克香檳醇厚而優雅的風格。寶雅座為您呈獻珍貴的庫克旗艦香檳 Grande Cuvée及其兩款由特級葡萄田釀造，堪稱驚世傑作的罕有珍釀 Clos de Mesnil 和 Clos d'Ambonnay。

KRUG COLLECTION

珍藏庫克香檳

	By glass / 每杯	By bottle / 每瓶
Krug, Grande Cuvée, Brut, Reims 庫克酒莊，特釀，乾型，蘭斯	660	3280
Krug, Brut Rosé, Reims 庫克酒莊，桃紅，乾型，蘭斯	1060	5000
1996 Krug, Millésimé, Brut, Reims 1996 庫克酒莊，年份，乾型，蘭斯		7000
1990 Krug, Millésimé, Brut, Reims 1990 庫克酒莊，年份，乾型，蘭斯		7600
1995 Krug, Cuvée Clos d'Ambonnay, Blanc de Noirs, Brut, Reims 1995 庫克酒莊，黑中白黑鑽，乾型，蘭斯		50000

CAVIAR SELECTION

特選魚子醬

Kristal Kaviari Caviar 晶鑽魚子醬 (100g克) Add MOP6288 for 1996 Krug, Millésimé, Brut 加6288元享用1996庫克酒莊，年份，乾型香檳 (1 bottle瓶)	3588
Beluga Kaviari Caviar 皇家貝魯嘉魚子醬 (30g克) Add MOP4688 for Krug, Brut Rosé 加4688元享用庫克酒莊，桃紅，乾型香檳 (1 bottle瓶)	3488
Osciètre Kaviari Caviar 奧西特拉魚子醬 (30g克) Add MOP2688 for vintage Krug, Grande Cuvée, Brut 加2688元享用庫克酒莊，特釀，乾型香檳 (1 bottle瓶)	888

*All caviar are served on ice with blinis, crème fraîche & traditional condiments

*所有冰鎮魚子醬均配薄煎餅、法式酸忌廉及傳統配料

THE KRUG EXPERIENCE

庫克酒莊體驗

**French Fine De Claire Oysters No.2 with
Beluga Kaviari Caviar 30g (12 pcs)** 3988

法國芬迪奇爾生蠔2號配皇家貝魯嘉魚子醬30克 (12隻)

Add MOP600 for Krug, Grande Cuvée, Brut 600
加600元享用庫克酒莊, 特釀, 乾型香檳 (1 glass杯)

FRESHLY SHUCKED OYSTERS

現開生蠔

	3 pcs / 隻	6 pcs / 隻	9 pcs / 隻
La Royale by David Hervé No.3 皇家大衛赫夫生蠔3號	240	450	630
BB Boudeuse by David Hervé No.5 大衛赫夫生蠔5號	180	330	450
Fine de Claire No.2 芬迪奇爾生蠔2號	180	330	450
Fine de Claire No.3 芬迪奇爾生蠔3號	150	270	360
Add Kristal Kaviari Caviar 加晶鑽魚子醬 (100g克)	3488	3388	3288

**All oysters are served with Sherry vinegar mignonette & lemon wedges*
*所有生蠔均配法式雪梨酒醋及檸檬

CAVIAR SPECIALTIES

精選魚子醬小食

	2 items / 款	4 items / 款
Bar Snack Tasting Platter 精選酒吧小食拼盤 Add MOP600 for Krug, Grande Cuvée, Brut 加600元享用庫克酒莊, 特釀, 乾型香檳 (1 glass杯)	850	1680
Fine de Claire No.2 (3 pcs) 芬迪奇爾生蠔2號 (3隻) Champagne Granite with Osciètre Kaviari Caviar 香檳鹽之花、晶鑽魚子醬		480
Smoked Salmon, Caviar Trio 煙三文魚、魚子醬三重奏 Osciètre Caviar served with Chives and Crème Fraiche 晶鑽、皇家貝魯嘉及奧西特拉魚子醬配小煎餅及法式酸忌廉		400
Potato Foam, Osciètre Kaviari Caviar 薯仔泡沫、奧西特拉魚子醬		450
Fine de Claire No.2 (3 pcs) 芬迪奇爾生蠔2號 (3隻) Champagne Sabayon, Osciètre Kaviari Caviar 香檳沙巴翁、奧西特拉魚子醬		480