

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'Ambonny, 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'Ambonny。

## KRUG COLLECTION

### 珍藏庫克香檳

	每杯 Glass	每瓶 Bottle
<b>Krug, Grande Cuvée, Brut, Reims</b> 庫克酒莊，特釀，乾型，蘭斯	800	4000
<b>Krug, Brut Rosé, Reims</b> 庫克酒莊，桃紅，乾型，蘭斯	1060	5000
<b>1996 Krug, Millésimé, Brut, Reims 1996</b> 庫克酒莊，年份，乾型，蘭斯		7000
<b>1990 Krug, Millésimé, Brut, Reims 1990</b> 庫克酒莊，年份，乾型，蘭斯		7600
<b>1995 Krug, Cuvée Clos d'Ambonny, Blanc de Noirs, Brut, Reims</b> 1995 庫克酒莊，黑中白黑鑽，乾型，蘭斯		50000

## THE KRUG EXPERIENCE

### 庫克酒莊體驗

<b>French Fine De Claire Oysters No.2 with No.7 Amur Beluga Caviar 30g (12 pcs)</b> 法國芬迪奇爾生蠔 2號配7號貝魯嘉魚子醬30克 (12隻) Add MOP740 for Krug, Grande Cuvée, Brut (1 glass) 加740元享用庫克酒莊，特釀，乾型香檳 (1杯)	2888
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## CAVIAR SELECTION

### 特選魚子醬

<b>No.4 Premium Oscietra Caviar (125g)</b> 4號奧西特拉魚子醬 (125g克) Add MOP6288 for 1996 Krug, Millésimé, Brut (1 bottle) 加6288元享用1996庫克酒莊，年份，乾型香檳 (1瓶)	3688
<b>No.7 Amur Beluga Caviar (30g)</b> 7號貝魯嘉魚子醬 (30g克) Add MOP4688 for Krug, Brut Rosé (1 bottle) 加4688元享用庫克酒莊，桃紅，乾型香檳 (1瓶)	2388
<b>No.2 Superior Oscietra Caviar (30g)</b> 2號奧西特拉魚子醬 (30g克) Add MOP3288 for Krug, Grande Cuvée, Brut (1 bottle) 加3288元享用庫克酒莊，特釀，乾型香檳 (1瓶)	888

All caviar are served on ice with blinis, crème fraîche & traditional condiments  
所有冰鎮魚子醬均配小薄餅、法式酸忌廉及傳統配料

## FRESHLY SHUCKED OYSTERS

### 現開生蠔

	3 pcs 隻	6 pcs 隻	9 pcs 隻
<b>La Royale by David Hervé No.3</b> 皇家大衛赫夫生蠔3號	240	450	630
<b>BB Boudeuse by David Hervé No.5</b> 大衛赫夫生蠔5號	180	330	450
<b>Fine de Claire No.2</b> 芬迪奇爾生蠔 2號	180	330	450
<b>Fine de Claire No.3</b> 芬迪奇爾生蠔 3號	150	270	360
Add No.4 Premium Oscietra Caviar (125g) 加4號奧西特拉魚子醬 (125g克)	3488	3388	3288

All oysters are served with Sherry vinegar mignonette & lemon wedges  
所有生蠔均配法式雪莉醋汁及檸檬

## CAVIAR SPECIALTIES

### 精選魚子醬小食

	2 items/款	4 items/款
<b>Bar Snack Tasting Platter</b> 精選酒吧小食拼盤 Add MOP740 for Krug, Grande Cuvée, Brut 加740元享用庫克酒莊·特釀·乾型香檳 (1 glass杯)	850	1680
<b>Fine de Claire No.2 (3 pcs)</b> Champagne Granite with Oscietra Caviar 芬迪奇爾生蠔 2號 (3隻) 香檳鹽之花、奧西特拉魚子醬		480
<b>Smoked Salmon, Caviar Trio</b> Oscietra Caviar served with Chives and Crème Fraiche 煙三文魚、魚子醬三重奏 奧西特拉魚子醬配小煎餅及法式酸忌廉		400
<b>Potato Foam, Oscietra Caviar</b> 薯仔泡沫、奧西特拉魚子醬		450
<b>Fine de Claire No.2 (3 pcs)</b> Champagne Sabayon, Oscietra Caviar 芬迪奇爾生蠔 2號 (3隻) 香檳沙巴翁、奧西特拉魚子醬		480