

O:WOW

Tasting Menu with Wine Pairing

O:WOW surprises you with an unique wine-food pairing experience of four wines expertly coupled with 5-course

APPETIZER

PORK CRISPS
五花腩脆片 (5 slices)

Louis Perdrier Brut Excellence NV

SALAD

THAI GREEN PAPAYA
泰式青木瓜沙律
+ \$32 House-Smoked Salmon Slice 自家製煙三文魚 (50g)
+ \$32 Grilled Pork Neck 醬燒豬頸肉 (150g)

Saint & Scholar Pinot Gris 2021

SOUP

MUSHROOM CREAM SOUP
蘑菇忌廉湯

PASTA

RED WINE-BRAISED OX-TAIL WITH ANGEL HAIR
焦糖紅酒牛仔尾配天使麵

Badet Clement Séduction Merlot 2020

BBQ PORK BACK RIBS (250g)
美式燒烤豬肋骨

MAIN

or

10oz USA RIB EYE STEAK
美國頂級安格斯牛肉眼扒 <+\$120>

Château Larrivet Haut-Brion 2013

HKD588 Per Head

Price are subject to 10% service charge for dining in



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PREMIUM

Sparkling Wine

Arras Blanc De Blancs 2013

White Wine

Adelina Watervale Riesling 2022

Red Wine

Frank Cornelissen Munjebel Rosso 2020

Red Wine

Château Laforge Saint-Émilion Grand Cru 1998

Upgrade from standard wine pairing

+HKD250 Per Head

**Applicable for wine pairing tasting menu only
Prices are subject to 10% service charge for dining in*



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