

粵桂樓

YUET KWAI RESTAURANT the FOVEA



This Fovea event, in conjuncture with Pillarwine, was in the form of a sumptuous banquet. It aimed to specially match (pair up) the exquisitely prepared Cantonese dishes and delicacies with 7 types of carefully selected French wine (recommended by Mr. Ray Khoo). Every detail, including the choice of materials, cooking and garnishing, is with special touch-up. Good wine is like a poem depicting beautiful pastoral scenery. Good food is like a melodious music movement soothing to ears. Both have led the guests onto an unforgettable journey of sight, smell and taste.

Indeed, Fovea Club has successfully achieved the above purpose: The French champagne, white wine and red wine so chosen were of supreme quality but at very reasonable prices. They did go well with the Cantonese cuisine courses. Moreover, the nice atmosphere and earnest service had made the evening very enjoyable.



Reading reports on wine tasting can sometimes be unfathomable. It is because the gourmet writer may be using vocabulary and ideas quite different from our daily experiences. Also there is a subtle balance of objective standards and subjective feelings. The attempt of Fovea Club has helped the balance by providing a platform to understand, experience and appreciate the deeper world of good wine and good food. Not only does it suit connoisseurs, but it also lets wine lovers and friends looking for quality life style get together and have a good time.

Top wine tasting connoisseurs are like Bel Canto opera coaches. Their professional expertise cannot be attained in one day. Wine tasting, being an art, involves knowledge of Physics, Biology and even Chemistry, and it takes time and effort to learn.

French Wine + Authentic Cantonese Cuisine

A Journey of Sight, Smell and Taste

Fovea Club, located on the second floor of California House in the Landmark of Lan Kwai Fong, had launched on February 15, 2017 an extraordinary French wine tasting event to pair up with authentic Cantonese cuisine.

I have been to a few wine tasting occasions, most of which are in the form of a cocktail party where only horderves (appetizers) are served. The lime light usually focuses on the wine. Very often, wine tasting gives people the impression of luxury and even extravagance. Certainly some rare collections can cost up to five or six figures per bottle. They do have their worth. However, less costly wine can also be appreciated with great satisfaction if some other factors are aptly put together, and the sparks can just be as spectacular.

Mr. Marcus Chan & Mr. Ray Khoo



The best and only way to learn about and appreciate any form of art is to take part in the related activities (For instance: going to concerts and visiting art gallery). Likewise, wine tasting plus fine Cantonese cuisine, as an art, is worth seeking after. Good taste should be something for more people and be promoted more often.

Fovea Club (Yuet Kwai Restaurant) is well-equipped and ready to provide service and premises at affordable costs. Wine tasting, any dinner gathering or annual meeting etc. are all welcome.

■ Eddy Mak

2/F California Tower, 32 D'Aguilar Street, Lam Kwai Fong, Central

Tel: 2264-0112

<http://www.foveagroup.com>

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粵桂樓



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YUET KWAI RESTAURANT



阮浩隆 | 粵桂樓 大廚

星廚推介

環保大餐

藍寶石魚傳說之夜

2017.4.27

HK\$650.00/位

已包括10% 服務收費

藍寶石魚傳說之夜 2017年4月27日

2/f, California tower, 32 D' Aguilar street, central, HK Dining TEL: 22640112

(本餐單只限26-04-2017前預約及公開發售 · 名額有限)

Organic Set Dinner

晚宴時間: 晚上7:30

Dinner time: 7.30pm

前菜 Appetizer

香煎北海道元貝

Pan fried HOKKADO scallop

士多啤梨醬伴有機鮮八蔬

Assorted organic veggie with strawberry sauce

酥炸藍寶石魚

Deep fried fillet of GEM fish

湯羹 Soup

黑松露南瓜湯

Pumpkin soup with black truffle

大廚主菜 Entree

濃湯白菜浸藍寶石魚

Simmered GEM fish with white cabbage

彩椒蠔龍大蝦

Sautéed king prawn with bell pepper

鴻運香茅脆皮雞

Crispy chicken tossed with lemon grass

櫻花蝦有機野菌炒金稻

Fried rice with organic mushroom and dried shrimps

滋潤甜品 Dessert

雪燕桃膠豆腐花

Sweetened bean curd "FOVEA" style

HK\$650.00/位

HK\$650.nett. per person

本餐單已包括10% 服務收費

(Included fresh juice with kale and glass of organic red and white wine)

* 本餐單特選純芥花籽油及所有出品不含味精

** 即日鮮磨有機羽衣甘藍萍果汁或石榴汁一杯

*** 特選有機紅、白葡萄酒各一杯









