



5-Course Christmas Set Dinner

Gillardeau Oyster
Lemon Granita, Green Apple, Dill

Canadian Lobster Salad
Pink Grapefruit, Kumamoto Tomato

Turkey Raviolini
Butternut, Onion Jus, Périgord Black Truffle

Mediterranean Seabass
Lemon Potato Mousseline, Salicornia, Razor Clam Sauce

or

Australian Wagyu Beef Cheek
Lentil Puy, Chestnut, Brussel Sprout, Red Port Wine Sauce

Canelé
Grilled Vanilla Cream, Milk Confit

1,880 per person
Includes a glass of Champagne

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements