

# THE STEAK HOUSE

## New Year's Eve Dinner Menu

### Seafood & Salad Bar

Indulge in an elaborate selection of organic fresh seasonal greens, carefully selected mixed salads, foie gras terrine & pâté en croute, extensive cold cut and cheese selection from France, Italy and Spain.

Deluxe seafood on ice with scallops, abalone and lobster, served with marinades & condiments.

### Immersive Caviar Corner

Interactive Atelier Table Featuring Baeri Caviar No.1  
Condiments

### Starter

Poached Tarbouriech Oyster  
Pickled cucumber, Granny Smith apple

King Crab Duo Cocktail

King crab salad, steamed crab leg, Old Bay, cocktail sauce

### Soup

Creamy Chestnut Velouté  
White truffle, toasted hazelnuts

### Main Course

~Select your favourite~

USDA Super Prime Tenderloin 8oz

USDA Super Prime New York Strip 8oz

AUSTRALIAN Mayura Farm M9+ Flat Iron 8oz

Hungarian Mangalica Pork T Bone 14oz

Wild Caught Rainbow Trout Fillet 8oz

~OR~

KOREAN Hanwoo Rib Eye I++ 12oz (+ HK\$898)

### Side Dishes

~Select your favourite~

Cauliflower Gratin

Sautéed Portobello Mushroom

Seasoned Steak French Fries

### Dessert

Poire Belle Hélène  
Warm chocolate sauce

HK\$2,988 per person

(Including a glass of Champagne)

All prices are subject to 10% service charge.  
Please advise our team for any particular dietary requirements.