

THE STEAK HOUSE

Christmas Dinner Menu

Salad Bar

Indulge in An Elaborate Selection of Organic Fresh Seasonal Green Vegetables,
Mixed Salads Carefully Selected, Foie Gras Terrine and Pate En Croute,
Extended Cold Cuts and Cheese Selection from France, Italy and Spain.

Amuse Bouche

Oscietra Caviar & Blini

Starter

Scallop Tartare & Poached Tarbouriech Oyster

Pickled Cucumber, Cured Fennel

Soup

Wild Mushroom Velouté

Black Truffle, Herb Crouton

Pre- Main Course

Turkey Roulade & Foie Gras

Main Course

~Select your favourite~

USDA Certified Super Prime Tenderloin 8oz

USDA Certified Super Prime New York Strip 8oz

Grilled Chilean Sea Bass 8oz

AUSTRALIA Mount Schanck Lamb Rack 12oz

Side Dishes

~Select your favourite~

Sautéed Green Beans Bacon

Cajun Double Fried Fries

Perigord Truffle Mac & Cheese

Dessert

Black Forest

Tasmania Cherry Compote, Kirsch Mousse, Cacao Sorbet

Including a glass of Champagne

Edouard Duval, Brut d'Eulalie, Champagne, France, NV

HK\$2,688 per person

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