

THE STEAK HOUSE

New Year's Eve Dinner Menu

Salad Bar

Indulge in an Elaborate Selection of Organic Fresh Seasonal Green Vegetables,
Mixed Salads Carefully Selected, Foie Gras Terrine & Pâté En Croute,
Extended Cold Cuts and Cheese Selection from France, Italy and Spain,
Deluxe Seafood Selection on Ice Scallop, Abalone and Lobster
and Ethnic Marinades & Condiments

Caviar Corner (Live Station)

Interactive Atelier Table Perseus Caviar No.5 Condiments

Starter

King Crab Leg & Hokkaido Uni
Celeriac, Mustard Sauce

Soup

White Truffle Smoked Vichyssoise
Hazelnut, Croutons

Main Course

~Select your favourite~

USDA Certified Super Prime Tenderloin 8oz

USDA Certified Super Prime New York Strip 8oz

AUSTRALIAN Mayura Farm M9+ Flat Iron 8oz

Glacier 51 Patagonian Toothfish

~ Supplement HK\$898 for ~

KOREAN Hanwoo I++ Rib Eye 12oz

Side Dishes

~Select your favourite~

Balsamic Glazed Brussel Sprout

Sautéed Chanterelle Mushroom

Parmesan Truffle Curly Fries

Dessert

Whisky Baba

Chocolate Panna Cotta, Cacao Fruit Siphon, Whisky Granita

Including a glass of Champagne

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

HK\$3,088 per person

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