



NEW YEAR'S EVE DINNER

2,488 per person (一位)

Foie Gras Mousse

Brioche Bread, Red Fruit Jam

鵝肝慕斯

法式奶油麵包, 紅莓果醬

*

Alaskan King Crab

Hokkaido Sea urchin, Celeriac Remoulade, Lemon Curd

阿拉斯加帝王蟹

北海道海膽, 根芹沙律醬, 檸檬蛋黃醬

*

Potato Chicche

Confit Red Garoupa, Rock Fish Soup, Salicornia Cress

意式薯團

慢煮紅石斑, 石斑魚湯, 鹽角草

*

Roasted Black Angus Tenderloin

Stuffed Savoy Cabbage, Confit Onion, Topinambour Purée, Black Truffle

烤黑安格斯牛柳

皺葉甘藍卷, 慢煮洋蔥, 菊芋泥, 黑松露

*

Winter Spice Poached Pear

Chocolate Creamy, Ginger Vanilla Ice Cream, Cacao Opaline

冬季香料水煮梨

朱古力奶油, 雲呢拿薑雪糕, 可可薄脆

*

Petit Fours

New Year Celebration Cake

小甜點 - 新年蛋糕

Inclusive of 包括

A glass of NV Henriot, Brut Souverain

All prices are in Hong Kong dollars and are subject to 10% service charge.

所有價格均以港幣計算, 另收加一服務費。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.

如有任何特殊餐飲需要、食物過敏或食物不耐症, 請通知我們的服務團隊。