

THE STEAK HOUSE

Christmas Dinner Set Menu

Salad Bar

Indulge in an elaborate selection of crisp seasonal greens and thoughtfully composed salads, accompanied by foie gras terrine and pâté en croûte, alongside an extensive selection of fine cold cuts and artisanal cheeses from France, Italy, and Spain.

Starter

Grilled Lobster & Uni Tartlet

Amberjack & Smoked Mussels

Guacamole, Pickled Shallot

Soup

Porcini Soup

Black Truffle, Chestnut, Herb Crouton, Shallot Confit

Middle

Turkey Roulade & Foie Gras

Homemade Fruit Mustard

Main Course

~ Select Your Favourite ~

USDA Certified Super Prime Tenderloin 8oz

USDA Certified Super Prime New York Strip 8oz

Glacier 51 Patagonian Toothfish 8oz

New Zealand Duo of Lumina Lamb Rack 12oz

Side Dish

~ Select Your Favourite ~

Périgord

Truffle Mashed Potatoes

Creamed Corn

Sautéed Brussels
Sprouts with Apple
Smoked Bacon

Dessert

Pear & Chestnut Tart

Poached Pear, Chestnut Mousseline, Vanilla Ice Cream

HK\$2,998 per person

Includes a glass Champagne

All prices are subject to 10% service charge.

Please advise our team for any particular dietary requirements