

THE STEAK HOUSE

New Year's Eve Dinner Set Menu

Salads & Charcuterie Imperial

Our Salad Bar offers crisp seasonal greens and artisanal salads with house-made dressings and condiments.

The Imperial Charcuterie presents Black Truffle Foie Gras Terrine, Golden Pâté en Croûte, five premium cold cuts, and a curated cheese selection with Truffle Honey and Fig Jam.

Chef Culinary Station

Océane Royale — Caviar, Eastern Royal Prawn, Boston Lobster, King Crab, and Abalone on ice, served with ethnic condiments.

L'Atelier du Ceviche — craft your own ceviche with Scallop, Hamachi or Ora King Salmon, paired with your choice of Leche de Tigre and authentic Peruvian garnishes.

All creations are crafted live at the station by our chefs.

Soup

Jerusalem Artichoke Velouté

Roasted Potato Gnocchi, White Truffle, Hazelnut, Crouton

Main Course

~ Select Your Favourite ~

AUSTRALIA Mayura M9+ Tenderloin 6oz

USDA Certified Super Prime New York Strip 8oz

New Zealand Lumina Lamb Rack 12oz

Glacier 51 Patagonian Toothfish 8oz

KOREA Hanwoo 1++ Rib Eye 12oz (+HK\$898)

Side Dish

~ Select Your Favourite ~

Charred Savoy Cabbage

Balsamic Glazed
Cipollini Onion

Mashed Potatoes
(+White Truffle at HK\$170 per gram)

Dessert

Galette des Rois

Puff Pastry Whipped Ganache, Amaretto Cream, Soft Vanilla Caramel

HK\$3,298 per person

Includes a glass of Champagne

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