



## Christmas Dinner Set Menu 24 & 25 December 2026

### TO BEGIN & SHARE

#### Seafood Tower

La Speciale N2 Oyster, Australian Wild Prawn, Snow Crab, Sea Snail, Boston Lobster  
Mignonette, Lime Yogurt Dip, Cocktail Sauce, Nam Jim Sauce

#### Scallop Ceviche

Pickled Carrot, Orange Ginger Vinaigrette

#### Hokkaido Sea Urchin

Lemon Panna Cotta, Seaweed Croutons

\*\*\*

### SHARING PLATES

#### Fassona Beef Tartare Cone

Parmesan Cheese, Périgord Black Truffle

#### Oscietra Caviar

Potato Cannoli, Shallot, Chives, Sour Cream

#### Jerusalem Artichoke Velouté

Périgord Black Truffle, Jerusalem Artichoke Chips, Hazelnuts, Extra Virgin Olive Oil

#### Porcini Risotto

Aged Parmesan Cheese, Confit Chicken Wing, Parsley Cress

\*\*\*

### MAIN COURSE

#### King Salmon Wellington

Lemon Potato Mousseline, Trout Roe, Champagne Dill Sauce

Or

#### Beef Wellington

Périgord Black Truffle, Brussels Sprouts, Périgieux Sauce

\*\*\*

### SWEET ENDINGS TO SHARE

Mini Smoked Vanilla Canelé

Buddha's Hand Filo Tart

Chocolate Whisky Religieuse

Panettone

\$1,688 per person

All prices are in Hong Kong dollars and are subject to 10% service charge.  
Please advise our team of any particular dietary requirements.



Qura Bar

聖誕節晚餐

2026 年 12 月 24 日及 25 日

Seafood Tower

海鮮塔

La Speciale N2 生蠔、澳洲野生大蝦、雪蟹、海螺、波士頓龍蝦  
紅酒醋汁、青檸乳酪醬、雞尾酒汁及酸辣汁

Scallop Ceviche

酸汁醃帶子

醃漬甘筍、香橙薑油醋汁

Hokkaido Sea Urchin

北海道海膽

檸檬意式奶凍、海苔麵包粒

\*\*\*

Fassona Beef Tartare Cone

Fassona 生牛肉他他脆筒

熟成巴馬臣芝士、Périgord 黑松露

Oscietra Caviar

Oscietra 魚子醬

馬鈴薯脆筒、紅蔥頭、細香蔥、酸忌廉

Jerusalem Artichoke Velouté

耶路撒冷雅枝竹濃湯

Périgord 黑松露、雅枝竹脆片、榛子、特級初榨橄欖油

Porcini Risotto

牛肝菌意大利燴飯

熟成巴馬臣芝士、油封雞翼、香芹苗

\*\*\*

主菜（選一）

King Salmon Wellington

威靈頓帝王三文魚

檸檬馬鈴薯慕斯、鱒魚籽、蒔蘿香檳汁

或

Beef Wellington

威靈頓牛柳

Périgord 黑松露、小椰菜、Périgieux 黑松露醬汁

\*\*\*

Mini Smoked Vanilla Canelé 迷你煙燻雲呢拿可麗露

Buddha's Hand Filo Tart 佛手柑酥皮撻

Chocolate Whisky Religieuse 朱古力威士忌修女泡芙

Panettone 意大利聖誕果乾麵包

每位\$1,688

所有價格以港幣計算，另收加一服務費。

如有特殊餐飲需要、食物過敏或食物不耐症，請通知我們的服務團隊。