



Christmas 6-Course Set Dinner Menu 24 & 25 December 2024

Appetizer

Spanish Red Shrimp

French trout roe

西班牙紅蝦配法國虹鱒魚籽

or 或

U10 Scallop and Colossal Blue Crab Cake

pan-seared with sea urchin and chive butter sauce

香煎 U10 帶子及藍蟹餅伴海膽配香草牛油汁

or 或

Pan-seared French Rabbit Leg Confit with Lentil Ragout

香煎法式油封兔腿伴燉雜菜小扁豆

Soup

Truffle Mushroom Cappuccino

松露蘑菇泡沫濃湯

or 或

Boston Lobster Bisque

波士頓龍蝦湯

Roasted Stuffed U.S. Turkey Breast

cranberry jam

燒美國火雞胸卷配金巴利汁

From the Sea

Atlantic White Cod Fillet with Shellfish Foam

香煎鱈魚柳伴海鮮泡沫

or 或

Australian Ocean Trout with Lime & Dill Butter Sauce

香煎澳洲海洋鱒魚配青檸香草牛油汁

or 或

Lobster Thermidor

芝士焗龍蝦

Served with asparagus & baby carrot 伴蘆筍及甘筍

Char-Grill

Char-grilled Australian Grass Fed Lamb Rack & Duck Foie Gras Pigeon Ballotine with Thyme Jus

炭燒澳洲草飼羊架及法式鴨肝乳鴿卷配香草汁

or 或

Slow-braised Wagyu Beef Cheek with Onion Gravy

慢煮和牛臉頰配洋蔥燒汁

or 或

Char-grilled Australian Stockyard Gold Label Black Angus Tenderloin with Black Truffle Jus

炭燒澳洲金牌安格斯牛柳配黑松露汁

Served with sautéed brussel sprouts, baked winter squash & sweet mash potatoes 伴炒孢子甘藍、焗南瓜及番薯蓉

Dessert

Mixed Berries Compote with Vanilla White Chocolate Cream

homemade ginger ice cream

雜莓蜜餞伴自家製薑味雪糕配雲呢拿白朱古力忌廉

Coffee or Tea

咖啡或茶

每位 HK\$1,080 per person

plus 10% service charge 另加一服務費