



New Year's Eve 6-Course Set Dinner Menu 31 December 2024

Appetizer

Spanish Red Shrimp

French trout roe
西班牙紅蝦伴法國虹鱒魚籽
或或

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
或或

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
或或

Boston Lobster Bisque

波士頓龍蝦湯

White Truffle Tagliolini

白松露寬扁麵

From the Sea

Atlantic White Cod Fillet with Shellfish Foam

香煎鱈魚柳伴海鮮泡沫
或或

Australian Ocean Trout with Lime & Dill Butter Sauce

香煎澳洲海洋鱒魚配青檸香草牛油汁
或或

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
或或

Slow-braised Wagyu Beef Cheek with Onion Gravy

慢煮和牛臉頰配洋蔥燒汁
或或

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

Apple Almond Cake with Calvados Ice Cream

蘋果杏仁蛋糕伴蘋果酒雪糕

Coffee or Tea

咖啡或茶

每位 HK\$1,180 per person

plus 10% service charge 另加一服務費