



## New Year's Eve 4-Course Set Lunch Menu

### 31 December 2024

#### French Pigeon Breast and Chanterelle Mushroom

savoy cabbage roulade  
法式白鴿胸肉及雞油菌椰菜卷  
or 或

#### Dungeness Crab Ravioli

parsley cream sauce  
鄧金斯蟹肉意式雲吞配番茜忌廉汁  
or 或

#### Hokkaido Jumbo Sea Scallop

pan-seared with French trout roe and lemon butter sauce  
香煎北海道珍寶帶子伴法國虹鱒魚籽配檸檬牛油汁  
or 或

#### Mesclun Salad

seasonal fresh leaves, asparagus, beet root and avocado  
田園雜菜沙律

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#### Truffle Mushroom Cappuccino

松露蘑菇泡沫濃湯

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#### Chilean Sea Bass

scallop mousse wrapped in zucchini with baby vegetables, potato and saffron sauce  
智利海鱸及帶子慕絲意大利青瓜卷伴時令雜菜及馬鈴薯配番紅花醬汁  
or 或

#### Spanish 100% Duroc Pork Collar

char-grilled with baby vegetables, potato and black truffle jus  
炭燒100%純種西班牙杜洛克豬梅肉伴時令雜菜及馬鈴薯配黑松露汁  
or 或

#### Lamb Loin Ballotine

spinach, baby vegetables, potato and truffle jus  
菠菜羊柳卷伴時令雜菜及馬鈴薯配松露汁  
or 或

#### French Duck Leg Confit

crispy waffle and fried egg with cinnamon syrup  
法式油封鴨腿伴香脆窩夫及煎蛋配肉桂糖漿  
or 或

#### Australian Stockyard Wagyu Beef Flap Meat

char-grilled with baby vegetables, potato and black truffle jus  
炭燒澳洲安格斯和牛腹心肉伴時令雜菜及馬鈴薯配黑松露汁

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#### Earl Grey Cheese Cream Cake

cherry mousse and vanilla ice cream  
芝士奶油伯爵茶蛋糕伴車厘子慕絲及雲呢拿雪糕

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#### Coffee or Tea

咖啡或茶

**每位 HK\$438 per person**

Subject to 10% service charge 另加一服務費

Our food dishes and pastries are available in gluten-free and dairy-free options.

Please check with your server and do let us know if you have an allergy or any other dietary needs.

我們的菜單可提供無麩質或無乳製品之選擇。若閣下對某種食物有過敏反應或任何其他飲食需求，請於點菜時通知服務員，以便作出妥善安排。