

NEW YEAR'S EVE DINNER MENU

APPETISER 頭盤

(select one 選擇一項)

Beef Tenderloin Carpaccio 意式薄切生牛肉

Truffle Mayonnaise, Grated Grana Padano, Horseradish
松露蛋黃醬, 巴馬臣芝士, 辣根

Sautéed Garlic Prawn 蒜蓉虎蝦

Sofrito, Crispy Garlic Flakes & Lobster Sauce
燴洋蔥蕃茄, 蒜片, 龍蝦汁
(Add Supplement \$48 另加港幣 \$48)

Jumbo Lump Crab Stacks 珍寶蟹肉塔

Marinated Lemon Lentils, Pickled Fennel, Beetroot Purée
Avocado 醃漬檸檬蘭度豆, 茴香, 紅菜頭蓉, 牛油果

Cream of Mushroom 奶油蘑菇濃湯

Truffle Oil & Parmesan Cheese 黑松露菌油, 巴馬臣芝士碎

MAIN COURSE 主菜

(select one 選擇一項)

Australian Grass Fed Beef Tenderloin (280g) 澳洲草飼牛柳(280g)

Watercress & Beef Jus 西洋菜, 紅酒汁

Pan Seared King Salmon Fillet 香煎帝王三文魚柳

Grilled Lemon 扒檸檬

French Spring Chicken 法國春雞

Preserved Lemon Gremolata 醃漬檸檬香草醬

Roasted New Zealand Lamb Chop 紐西蘭羊扒

Rosemary Infused Jus 迷迭香汁

Australian 350 Day M6 Wagyu Sirloin 澳洲和牛西冷扒 (340g)

Watercress & Madeira Sauce 西洋菜, 馬德拉紅酒汁 (Add Supplement HK\$120 另加港幣\$120)

SIDES 配菜

(select one - suitable for sharing 選擇一項)

Roasted Buttered Squash | Mashed Potato | Grilled Asparagus

胡桃南瓜 | 薯蓉 | 美國蘆筍

DESSERT 甜品

Coconut Mousse Cake 椰汁慕絲蛋糕

Crispy Shredded Coconut, Truffle Chocolate Mousse 椰絲脆脆, 松露朱古力慕絲

Freshly Brewed Coffee or Tea 即磨咖啡或茶

Upgrade to Cappuccino / Latte / Mocha (+\$20) or Cocktail of the Month (+\$80)
+\$20 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡 或 +\$80 升級至 當月特調雞尾酒

WINE PAIRING Three (3) Glasses (Add on \$240 另加港幣\$240)

HK\$988 per person + 10% service charge

每位港幣 \$988 另收加一

