

Chinese New Year 2026

3-COURSE SET DINNER MENU

Welcome Drink Moët & Chandon Brut Imperial, NV Champagne

Amuse Bouche

Lobster & Smashed Avocado Toast
Smashed Avocado, Cooked Lobster, Togarashi

Appetiser

(Select One)

Burrata

Tomato, Marinated Vegetable, Pickled Onion,
Basil Oil

Steak Tartare

Hand Cut Fillet Mignon, Horseradish Cram, Devil
Egg Mousse, Smoked Tomato Sauce, Baguette Toasted

Lobster Bisque

Lobster Meat, Chives



Main Course

(Select One)

Teriyaki Glazed Chicken Supreme

Baby Carrots, Spring Onion, Shallot Purée

Chilean Seabass

Crushed Potato, Lobster Provencal Sauce, Pickled Onion

Filet Mignon

Crab Cake, Bone Marrow Red Wine Sauce

Wagyu Sirloin Kiwami MB9+ 10oz (Add on \$180)

Watercress, Five Peppercorn Sauce, Creamy Mashed Potato served on the side



Dessert

Rich Cheese Tart

Vanilla Cream, Vanilla Sauce, Mix Berries Compote

WINE PAIRING (Add on \$120 / glass)

Bellingham Bernard Series Old Vine Chenin Blanc | Marques de Murrieta Reserva DOCa
Moët Chandon Brut Imperial, NV Champagne

HK\$ 1,288 per person + 10% service charge

Advance deposit of \$500 per guest is required to secure your reservation.
Menu is available on February 18, 2026

2026 新年三道菜晚餐

餐前飲品 法國 Moët & Chandon Brut Imperial 香檳

餐前小食

龍蝦牛油果蓉多士
牛油果蓉、龍蝦肉、唐辛子

頭盤

(選擇一項)

流心水牛芝士
蕃茄、地中海式蔬菜、醃洋蔥、羅勒油

澳洲生牛肉他他
手切生牛肉、辣根忌廉、魔鬼蛋蓉、煙熏蕃
茄醬、法式麵包多士

龍蝦湯

龍蝦肉、香蔥

主菜

(選擇一項)

日式照燒雞胸
甘筍、青蔥、乾蔥蓉

智利海鱸魚

香烤薯仔、龍蝦普羅旺斯醬汁、醃漬洋蔥

牛柳

蟹餅、牛骨髓紅酒汁

10 安士 MB9+ 和牛西冷 (另加港幣 \$180)

西洋菜、胡椒汁、忌廉薯蓉

甜品

香濃芝士撻
香草忌廉、香草汁、什莓果醬

葡萄酒搭配可按杯供應 (\$120/杯)

Bellingham Bernard Series Old Vine Chenin Blanc | Marques de Murrieta Reserva DOCa
Moët & Chandon Brut Imperial, NV Champagne

每位港幣 \$1,288 另收 10% 服務費

訂枱需預繳每位港幣 \$500 作留位費用

此晚餐適用於 2026 年 2 月 18 日