

CHRISTMAS SET DINNER

APPETISER 頭盤

select one 選一

Pan Fried Foie Gras Mushroom Parfait

balsamic pearl

法國鴨肝，野菌巴菲，黑醋珍珠

Lobster Bisque 龍蝦濃湯

cognac, cream, lobster meat, chives

干邑及忌廉、龍蝦肉、法蔥

Deep Fried Brie Cheese 脆炸比爾芝士 (V)

raspberry cream, rocket 紅莓忌廉、火箭菜

Hokkaido Scallop Wrapped in Bacon (2pcs)

煙肉卷北海道帶子 (2 件)

wasabi pea purée, salmon roe 芥末青豆蓉、三文魚籽

(Add on 加配 +\$100)

MAIN COURSE 主菜

select one 選一

Chicken Roulade 法式雞肉卷

braised brussels sprout, chestnut stuffing,

cranberry jelly, tarragon chicken gravy

配燴抱子甘藍、栗子餡料、蔓越莓啫喱及龍蒿雞肉汁

Surf & Turf 海陸雙拼

beef tenderloin, butter poached lobster tail

potato purée, beef jus

牛柳、牛油龍蝦尾配薯蓉及牛肉汁

Chilean Seabass 智利海鱸魚

manila clam, leek & potato fondue, charred leek sauce

馬尼拉大蜆、大蔥薯蓉芝士火鍋、焦香大蔥汁

200-Day Rib Eye 340g 200 天肉眼扒

crushed potato, watercress salad,

five peppercorn sauce

配壓碎薯仔、西洋菜沙律及五色胡椒汁

(Add on 加配 +\$190)

300 Day USDA Prime Sirloin 340g 300 天美國頂級西冷扒 (Add on 加配 +\$258)

crushed potato, watercress salad, mushroom mustard sauce

配壓碎薯仔、西洋菜沙律及野菌芥末醬

DESSERT 甜品

Christmas Log Cake 聖誕朱古力蛋糕

mixed chocolate mousse roll cake with red wine cherry compote and mix berries

特濃朱古力蛋糕, 紅酒燴什啤梨

WINE PAIRING 餐酒搭配

Nipozzano Chianti Rufina Reserva DOCG +\$90

Twinwoods Chardonnay +\$90 | Chiaro Prosecco DOC NV +\$80

HK\$ 948 per person 每位

(V) Vegetarian Dish 素食菜式

Prices are in HK\$ and subject to 10% service charge. 所有價格以港幣計算及另收加一服務費

Available from December 24-26, 2026