

NEW YEAR'S EVE SET DINNER 2027

APPETISER 頭盤

select one 選一

Sashimi Grade Swordfish Ceviche
charred corn, mint, tiger milk, avocado
劍魚生魚片 烤玉米、薄荷、虎奶、牛油果

Cream of Forest Mushroom Soup (V)
wild mushroom duxelles, truffle oil
蘑菇湯 野菌蓉、松露油

Seared Rougié Foie Gras 香煎 Rougié 鵝肝
brioche toasted, pear chutney, aged balsamic 配烘布里歐麵包、洋梨果醬及陳年黑醋

MAIN COURSE 主菜

select one 選一

Bone in Iberico Pork Rack 帶骨伊比利亞黑毛豬鞍架
potato gratin, caramelized banana shallot, cornichon sauce 配千層焗薯、焦糖香蕉乾蔥及酸瓜汁

Chilean Seabass 智利海鱸魚
jumbo crab lump, lobster hollandaise 配特大蟹肉及龍蝦荷蘭汁

Duo of Beef 精選雙拼牛肉
12hrs Slow Cooked Wagyu Beef Cheek and Beef Tenderloin 180g 12 小時慢煮和牛面頰肉 及 180 克牛柳
potato purée, char-grilled asparagus, red wine sauce 配 薯蓉、炭烤蘆筍、紅酒汁

200-Day Rib Eye 340g 200 天肉眼扒 (Add on 加配 +\$190)
crushed potato, watercress salad, five peppercorn sauce 配壓碎薯仔、西洋菜沙律及五色胡椒汁

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

72% Chocolate Cake 72%朱古力蛋糕
salted caramelized sauce, strawberry mousse 配海鹽焦糖醬及士多啤梨慕絲

WINE PAIRING 餐酒搭配

Nipozzano Chianti Rufina Reserva DOCG +\$90
Twinwoods Chardonnay +\$90 | Chiaro Prosecco DOC NV +\$80

HK\$ 1,098 per person 每位

6pm - 7:30 pm only HK\$898/person (first seating)
晚上 6:00 至 7:30 | 每位港幣\$898 (第一輪)
(Must return the table on time)

8pm onwards HK\$1,098/person (second seating)
晚上 8:00 起 | 每位港幣\$1,098 (第二輪)
(with DJ Music countdown at the Rooftop Bar)

(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