

CHRISTMAS DINNER MENU

Welcome Drink: A glass of Rosé 迎賓飲品：粉紅酒一杯

APPETISER 頭盤

select one 選擇一項

IBERICO HAM

mesclun mix, tomato, ponzu vinaigrette,
togarashi dressing 西班牙黑毛豬火腿配雜錦
沙律菜、番茄、日式橙醋汁、七味粉醬汁

SEARED HOKKAIDO SCALLOP Add Supplement +\$90

bacon wrapped, wasabi pea purée, salmon roe
香煎北海道帶子
煙肉卷，配青芥末青豆泥、三文魚籽

LOBSTER BISQUE lobster meat

法式龍蝦濃湯 配龍蝦肉



MAIN COURSE 主菜

select one 選擇一項

CRISPY PRESSED CHICKEN

lemon marinated, braised brussels sprouts, chestnut stuffing, cranberry jelly, chili capers sauce
脆皮壓雞 檸檬醃製，配燉孢子甘藍/椰菜仔、栗子釀料、紅莓醬、辣椒酸豆汁

PAN SEARED SEABREAM

parsnip purée, sautéed spinach, saffron lemon butter sauce
香煎鯛魚柳 配防風草泥、炒菠菜、番紅花檸檬牛油汁

BEEF ROSSINI

beef tenderloin 180g, pan seared foie gras, potato purée, beef jus
羅西尼牛扒 180 克牛柳配香煎鵝肝、薯泥、燒牛肉汁

USDA Prime Sirloin 280g Add Supplement +\$190

300-day grain fed, 2-3 weeks wet aged, truffle potato purée, watercress salad, peppercorn sauce
美國頂級西冷牛扒 280 克 300 日穀飼、2-3 星期濕式熟成，配松露薯泥、西洋菜沙律、黑椒汁



DESSERT 甜品

DARK CHOCOLATE MOUSSE CAKE caramel walnut sauce, raspberry cream
黑巧克力慕絲蛋糕 配焦糖核桃醬、紅莓忌廉

WINE PAIRING 餐酒搭配

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

HK\$898 per person
(two seating arrangements)

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