

NEW YEAR'S EVE SET DINNER

Welcome Drink: A Glass of Champagne 迎賓飲品：香檳一杯

APPETISER 頭盤

select one 選擇一項

HOKKAIDO SCALLOP

spiced shrimp aioli, tempura crumbs, avocado, arugula

北海道帶子 配香辣蝦肉蒜蓉蛋黃醬

天婦羅脆碎、牛油果、火箭菜

CREAM OF FOREST MUSHROOM SOUP

with truffle, parmesan cheese

黑森林忌廉蘑菇湯

配松露、巴馬臣芝士

PAN SEARED FOIE GRAS apple jam, focaccia toast, age balsamic Add Supplement +\$80

香煎鵝肝 配蘋果醬、意式香草麵包多士、陳年黑醋

MAIN COURSE 主菜

select one 選擇一項

BONE IN IBERICO PORK RACK

herbs roasted potato, vichy baby carrot, cornichon tarragon sauce

帶骨西班牙黑毛豬鞍 配香草烤薯仔、維琪法式燉小胡蘿蔔、酸黃瓜龍蒿草汁

CHILEAN SEABASS

mashed potato, watercress, citrus caviar blanc beurre

智利鱸魚柳 配薯泥、西洋菜、柑橘魚子醬白牛油汁

FILET DIANE

creamy wild mushroom, potato purée, mustard sauce

黛安牛柳 配忌廉野生雜菌、薯泥、芥末汁

USDA Prime Sirloin SIRLOIN 280g Add Supplement +\$190

300-day grain fed, 2-3 weeks wet aged, potato, purée, watercress salad, beef jus

美國頂級西冷牛扒 280 克 300 日穀飼、2-3 星期濕式熟成，配薯泥、西洋菜沙律、燒牛肉汁



DESSERT 甜品

72% CHOCOLATE CAKE raspberry sauce, salted caramel cream

72% 朱古力蛋糕 配紅莓醬、海鹽焦糖忌廉

WINE PAIRING per glass 餐酒搭配

Nipozzano Chianti Rufina Reserva DOCG +\$90 | Twinwoods Chardonnay +\$90

HK\$ 798 and HK\$998 per person 每位

6pm - 7:30 pm only HK\$798/pp (first seating) | 晚上 6:00 至 7:30 | 每位港幣\$798 (第一輪)

8pm onwards HK\$998/pp (second seating) | 晚上 8:00 起 | 每位港幣\$998 (第二輪)

(with DJ Music NYE countdown 包括除夕倒數、現場 DJ 音樂表演)

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

