

CHRISTMAS SET DINNER

APPETISER 頭盤

select one 選擇一項

GRILLED LAMB LOIN 烤羊里脊
*parsnip parfait, chimichurri sauce,
truffle gel, straw potato*
歐防風芭菲 | 阿根廷青醬 | 松露凝膠 | 炸薯絲

PUMPKIN & RED PEPPER SOUP 南瓜紅椒湯
crab lump, chives, heavy cream
珍寶蟹肉 | 細香蔥 | 濃忌廉

JUMBO LUMP CRAB CAKE 蟹餅
green herb salad, mustard, tartar sauce
配香草沙律 | 芥末醬 | 他他醬

PAN SEARED SCALLOP 香煎帶子
*pea purée, truffle hollandaise, morel mushroom
risotto, herring caviar, mix green*
青豆泥 | 松露荷蘭汁 | 鮭魚子 | 雜錦沙律菜

MAIN COURSE 主菜

select one 選擇一項

PAN SEARED BARRAMUNDI FILLET 香煎鱈魚柳
*macedonia de verduras, normandy sauce,
smoked herring caviar*
法式燉雜菜粒 | 諾曼第醬 | 煙燻鮭魚子

GRILLED 200 DAY RIBEYE 烤 200 天穀飼肉眼扒
balsamic onions, sautéed morel, truffle wine sauce
黑醋洋蔥 | 嫩莖西蘭花 | 炒羊肚菌 | 松露紅酒汁

DUCK LEG CONFIT 法式油封鴨腿
*baby asparagus, braised lentil, garlic confit,
mashed potato, beef jus*
嫩蘆筍 | 慢燉小扁豆 | 油封蒜頭 | 薯蓉 | 牛骨肉汁

SOUS VIDE CAJUN PORK RACK 低溫慢煮紐奧良香料豬鞍
*herb crumbled, potato purée,
creamy cabbage & pea, charcutier sauce*
香草脆皮 | 薯蓉 | 忌廉椰菜配青豆 | 沙克蒂耶醬

USDA PRIME SIRLOIN 280g & THERMIDOR TIGER PRAWN 追加 Add Supplement +\$288
美國頂級西冷牛扒 280 克 配法式芝士焗大虎蝦
truffle potato purée, with red wine sauce 松露薯蓉 | 紅酒汁

DESSERT 甜品

select one 選擇一項

HAZELNUT & CHOCOLATE OPERA
榛子朱古力歌劇院蛋糕
*meringue chips, raspberry reduction sauce, pineapple
cremeux* 蛋白脆片 | 慢熬紅桑子醬 | 菠蘿忌廉醬

CHEESECAKE 芝士蛋糕
*pineapple cremeux, mix berries,
meringue chips, fruit gel*
菠蘿忌廉醬 | 雜莓 | 蛋白脆片配水果凝膠

WINE PAIRING 餐酒搭配

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

HK\$898 per person 每位

(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