

NEW YEAR'S EVE SET DINNER

2027

APPETISER 頭盤

select one 選擇一項

FOIE GRAS CRÈME BRÛLÉE 鵝肝法式焦糖燉蛋
saffron pears, balsamic figs, mix berry reduction
藏紅花梨 | 黑醋無花果 | 慢熬雜莓醬

PUMPKIN & RED PEPPER SOUP 南瓜紅椒湯
seafood ravioli, chives, olive oil
海鮮意大利雲吞 | 細香蔥 | 橄欖油

CITRUS CURED SALMON 柑橘漬三文魚
avocado cream, pickle cucumber, salmon roe, parsnip parfait, arugula salad
牛油果忌廉 | 酸青瓜 | 三文魚子 | 歐防風芭菲 | 火箭 菜沙律

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



MAIN COURSE 主菜

select one 選擇一項

PAN SEARED SALMON FILLET 香煎三文魚柳
macedonia de verduras, normandy sauce, smoked herring caviar, arugula 法式燉雜菜粒 | 諾曼第醬 | 煙燻鯡魚子 | 火箭菜

BEEF TENDERLOIN 180g WITH HALF DUCK BREAST 烤紐西蘭牛柳 180 克 配半隻鴨胸
curry carrot purée, sauteed mountain mushrooms, red wine sauce 咖哩甘筍泥 | 炒山珍野菌 | 紅酒汁

HERB CRUMBLLED NEW ZEALAND LAMB RACK 香草脆皮紐西蘭羊鞍
baby asparagus, garlic confit, chives, mashed potato 嫩蘆筍 | 油封蒜頭 | 細香蔥 | 薯蓉

SEAFOOD RISOTTO WITH SALMON ROE 海鮮意大利飯配三文魚子
cherry tomatoes, garlic flakes, chopped parsley, lobster reduction 車厘茄 | 蒜片 | 碎番歐芹 | 慢熬龍蝦汁

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
mashed potato, red wine sauce 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 (first seating) | HK\$1,098 per person (second seating)
6pm until 7:30 pm only (第一輪) | 8pm onwards HK\$1,098 per person (第二輪)

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