



CHRISTMAS DINNER

24-25 December 2019 (18:00 - 21:30)

TO START

PARLOUR SEAFOOD PLATTER

New Zealand Blue Abalone, Ocean Prawns, Clams, Alaskan King Crab Legs, Seasonal Fresh Oysters

長廊海鮮拼盤 紐西蘭藍鮑魚, 海蝦, 蜆, 阿拉斯加蟹腳, 時令新鮮生蠔

ORGANIC BEETROOT GNOCCHI

Pancetta, Parmesan

有機紅菜頭湯糰 意大利煙肉, 巴馬臣芝士

ROASTED BUTTERNUT SQUASH SOUP

Cream, Pearl Barley

香烤南瓜湯 忌廉, 洋薏米

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SLOW COOKED BUTTERBALL TURKEY

Brussels Sprouts, Cranberry Jus

慢煮黃油火雞 球芽菜苗, 蔓越莓醬

OR

PAN SEARED JAPANESE HAMACHI

Sea Urchin Foam

煎日式油甘魚 海膽泡沫

OR

ROASTED 50 DAYS DRY AGED OKINAWA PORK

Brussels Sprouts, Golden Pineapple Salsa

烤五十天乾式熟成沖繩豬 球芽菜苗, 金菠蘿莎莎

OR

ROASTED USDA PRIME BEEF RIB EYE

Pommery Mustard Jus

烤美國頂級肉眼牛扒 蜜糖芥末汁

OR



LINGUINE WITH ORGANIC QUINOA

Truffle Cream Sauce

藜麥意大利扁麵 黑松露忌廉醬

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DESSERT BUFFET BY CHEF LEO

廚師精選自助甜品

COFFEE OR TEA

咖啡或茶

\$1,280 per person

每位 \$1,280

All prices are in Hong Kong Dollars and subject to a 10% service charge.
Please advise our associates if you have any food allergies or special dietary requirements.

所有價格以港幣加10%服務費計算。如閣下有任何食物敏感及特別飲食需要, 請向我們的職員查詢。