



CHRISTMAS DINNER

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

TO START

NEW ZEALAND BLUE ABALONE AND SEASONAL FRESH OYSTERS

Wine Vinegar

紐西蘭藍鮑魚及時令新鮮生蠔 酒醋

SLOW COOKED BUTTERBALL TURKEY

Chestnut Stuffing

慢煮黃油火雞 栗子

SEAFOOD BOUILLABAISSÉ

海鮮馬賽魚湯

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SLOW COOKED 90 DAYS DRY AGED US PRIME T-BONE

Merlot Jus

慢煮九十天乾式熟成美國頂級T骨牛排 梅洛汁

OR

PAN SEARED AUSTRALIAN BARRAMUNDI FILLET

Champagne Sauce

香煎澳洲盲槽魚柳 香檳汁

OR

CHAR-GRILLED BOSTON LOBSTER AND USDA PRIME BEEF TENDERLOIN

Natural Gravy

烤波士頓龍蝦及美國頂級牛柳 燒牛肉汁

OR



MOREL MUSHROOM ORECCHIETTE

Pumpkin Cream Sauce

羊肚菌貓耳朵粉 南瓜忌廉汁

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RASPBERRY WHITE CHOCOLATE SNOWMOBILE

Almond Crumble, Lemon Sorbet, Berries

紅桑子白朱古力雪車 核桃金寶, 檸檬雪葩及雜莓

PETIT FOURS

精美甜點

COFFEE OR TEA

咖啡或茶

\$1,880 per person

每位 \$1,880

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。