



CHRISTMAS SET LUNCH

25-26 December 2019 (12:00 - 14:30)

TO START

ALASKAN CRAB MEAT, AVOCADO

Baby Green Vegetables, Cucumber Gazpacho

阿拉斯加蟹肉配牛油果 嫩蔬菜, 青瓜西班牙凍湯

CREAM OF CHESTNUT

Chive, Truffle Oil

栗子奶油湯 法蔥, 黑松露油

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SLOW COOKED BUTTERBALL TURKEY

Cranberry Jus

慢煮黃油火雞 蔓越莓醬

OR

PAN SEARED AUSTRALIAN SWORDFISH

Saffron Foam

香煎澳洲劍魚 番紅花泡沫

OR

ORECCHIETTE PASTA WITH PORTOBELLO MUSHROOM

Truffle Cream

大啡菇貓耳朵粉 黑松露忌廉

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WARM CHRISTMAS PUDDING

Seasonal Berries, Brandy Sauce

聖誕布丁 時令雜莓, 白蘭地汁

COFFEE OR TEA

咖啡或茶

\$360 per person

每位 \$360

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。