

CHRISTMAS EVE
MENU

平安夜三道菜晚餐

• APPETIZER 頭盤 •

Crabmeat and Avocado Salad with Tomato Dips
蟹肉牛油果沙律配番茄醬

or 或

Wild Mushroom Soup with Truffle Oil
黑松露野菌忌廉湯

• MAIN COURSE 主菜 •

Lobster Risotto with Pan-fried Salmon Fillet,
Zucchini and Saffron Cream
香煎三文魚柳配龍蝦、紅花粉忌廉汁燴意大利飯

or 或

Grilled Beef Tenderloin & Foie Gras served with Sautéed Potato,
Asparagus, Cherry Tomato and Red Wine Gravy
燒鵝肝牛柳配炒薯、蘆筍、車厘茄及紅酒燒汁

• DESSERT 甜品 •

Homemade Lemon Tart with Vanilla Ice Cream
自家制檸檬撻配雲呢拿雪糕

\$258

per person 每位

10% service charge applies 另收加一服務費

NEW YEAR'S EVE
MENU

除夕三道菜晚餐

• APPETIZER 頭盤 •

Tuna Tartare with Balsamic Reduction

吞拿魚他他配蜜糖黑醋

or 或

Sweet Corn & Crab Meat Soup

蟹肉甜粟米湯

• MAIN COURSE 主菜 •

Pan-fried Seabass served with Braised Red Onion,
Sautéed Spinach and Celery Root Purée

香煎海鱸魚柳配燴紅洋蔥、炒菠菜及西芹蓉

or 或

Grilled Rack of Venison served with Sautéed Vegetables,
Roasted Sweet Potato and Red Currant Jus

燒鹿鞍扒配炒雜菜、燒甜蕃薯及紅加倫子汁

• DESSERT 甜品 •

Homemade Chocolate Cake with Vanilla Ice Cream

自家制朱古力蛋糕配雲呢拿雪糕

\$258

per person 每位

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