

LIGHT UP YOUR

CHRISTMAS MENU



APPETIZER

Foie Gras With Caramelized Apple and Balsamic Reduction

香煎法國鵝肝配焦糖蘋果

or 或

Lobster Soup

龍蝦湯

MAIN

Char-grilled USA Striploin, Black Truffle Potato Chips,

Seasonal Vegetables and Morel Gravy

炭燒美國西冷扒配松露薯片及羊肚菌汁

or 或

Grilled Tiger Prawn, Scallop Saffron Risotto,

Poached Asparagus and Lemon Butter

虎蝦配帶子紅花飯、浸露筍及檸檬牛油

DESSERT

Banana Panna Cotta with Caramel Ice-Cream

香蕉奶凍配焦糖雪糕

\$258

per person 每位

10% service charge applies 另收加一服務費

COUNTDOWN TO 2018

NEW YEAR'S EVE MENU



APPETIZER

Oyster Kilpatrick with Tomato Salsa

煙肉芝士焗蠔配番茄沙沙

or 或

Minestrone Soup

意大利雜菜湯

MAIN

Char-grilled USA Ribeye, Honey Potato Wedges,

Seasonal Vegetables and Dark Cherry Gravy

炭燒美國肉眼扒配蜜糖薯角及黑櫻桃汁

or 或

Pan-fried Halibut Fillet, Mashed Sweet Potato,

Poached Asparagus and Apricot Cream

香煎比目魚配番薯蓉、浸蘆筍及杏脯忌廉

DESSERT

Mixed Wildberry Pavlova with Strawberry Purée

野莓蛋白脆配草莓汁

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