



## Christmas 6-Course Set Dinner Menu 24 & 25 December 2024

### *Appetizer*

#### **Spanish Red Shrimp**

French trout roe

西班牙紅蝦配法國虹鱒魚籽  
or 或

#### **U10 Scallop and Colossal Blue Crab Cake**

pan-seared with sea urchin and chive butter sauce

香煎 U10 帶子及藍蟹餅伴海膽配香草牛油汁  
or 或

#### **Pan-seared French Rabbit Leg Confit with Lentil Ragout**

香煎法式油封兔腿伴燉雜菜小扁豆

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### *Soup*

#### **Truffle Mushroom Cappuccino**

松露蘑菇泡沫濃湯

or 或

#### **Boston Lobster Bisque**

波士頓龍蝦湯

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#### **Roasted Stuffed U.S. Turkey Breast**

cranberry jam

燒美國火雞胸卷配金巴利汁

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### *From the Sea*

#### **Atlantic White Cod Fillet with Shellfish Foam**

香煎鱈魚柳伴海鮮泡沫

or 或

#### **Australian Ocean Trout with Lime & Dill Butter Sauce**

香煎澳洲海洋鱒魚配青檸香草牛油汁

or 或

#### **Lobster Thermidor**

芝士焗龍蝦

Served with asparagus & baby carrot 伴蘆筍及甘筍

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### *Char-Grill*

#### **Char-grilled Australian Grass Fed Lamb Rack & Duck Foie Gras Pigeon Ballotine with Thyme Jus**

炭燒澳洲草飼羊架及法式鴨肝乳鴿卷配香草汁

or 或

#### **Slow-braised Wagyu Beef Cheek with Onion Gravy**

慢煮和牛臉頰配洋蔥燒汁

or 或

#### **Char-grilled Australian Stockyard Gold Label Black Angus Tenderloin with Black Truffle Jus**

炭燒澳洲金牌安格斯牛柳配黑松露汁

Served with sautéed brussel sprouts, baked winter squash & sweet mash potatoes 伴炒孢子甘藍、焗南瓜及番薯蓉

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### *Dessert*

#### **Mixed Berries Compote with Vanilla White Chocolate Cream**

homemade ginger ice cream

雜莓蜜餞伴自家製薑味雪糕配雲呢拿白朱古力忌廉

Coffee or Tea

咖啡或茶

**每位 HK\$1,080 per person**  
plus 10% service charge 另加一服務費