



Christmas 4-Course Set Lunch Menu

25 December 2025

Crab Cake Benedict

sautéed spinach and hollandaise sauce

班尼迪蟹餅伴炒菠菜

or 或

Hamachi Crudo

olive, fennel and basil oil

油甘魚伴橄欖配甜茴香及羅勒油

or 或

Hokkaido Jumbo Sea Scallop

pan-seared with French trout roe and lemon butter sauce

香煎北海道珍寶帶子伴法國虹鱒魚籽配檸檬牛油汁

or 或

Mesclun Salad

seasonal fresh leaves, asparagus and avocado

田園雜菜沙律

Boston Lobster Bisque

波士頓龍蝦湯

or 或

Chestnut Soup

栗子湯

Sole Milanese

baby vegetables, potatoes and mustard caper sauce

米蘭式龍脷魚伴時令雜菜及馬鈴薯配芥末酸豆汁

or 或

Canadian Pork Loin

slow-cooked with baby vegetables, potatoes and black truffle jus

慢煮加拿大豬柳伴時令雜菜及馬鈴薯配黑松露汁

or 或

Roasted Stuffed U.S. Turkey

baby vegetables, potatoes and cranberry jam

烤釀美國火雞伴時令雜菜及馬鈴薯配金巴利汁

or 或

Australian Stockyard Wagyu Beef Flap Meat

char-grilled with baby vegetables, potatoes and black truffle jus

炭燒澳洲安格斯和牛腹心肉伴時令雜菜及馬鈴薯配黑松露汁

Mixed Berries Compote and Homemade Ginger Ice Cream

雜莓蜜餞配自家製薑味雪糕

Coffee or Tea

咖啡或茶

每位 HK\$488 per person

Subject to 10% service charge 另加一服務費

Our food dishes and pastries are available in gluten-free and dairy-free options.

Please check with your server and do let us know if you have an allergy or any other dietary needs.

我們的菜單可提供無麩質或無乳製品之選擇。若閣下對某種食物有過敏反應或任何其他飲食需求，請於點菜時通知服務員，以便作出妥善安排。