



New Year's Eve 5-Course Set Dinner Menu 31 December 2025

Appetizer

Spanish Red Shrimps

French trout roe

西班牙紅蝦伴法國虹鱒魚籽

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

Spanish Octopus & Grilled Akami Tuna

pan-seared with romesco sauce

香煎西班牙八爪魚及炭燒吞拿魚赤身配羅曼斯可醬

Soup

Truffle Mushroom Cappuccino

松露蘑菇泡沫濃湯

or 或

Boston Lobster Bisque

波士頓龍蝦湯

From the Sea

Atlantic White Cod Fillet with Shellfish Foam

香煎大西洋鱈魚柳配海鮮泡沫

or 或

Australian Ocean Trout with Lime Butter Sauce

香煎澳洲海洋鱒魚配青檸牛油汁

or 或

Lobster Thermidor

芝士焗龍蝦

Served with asparagus & baby carrot 伴蘆筍及甘筍

Char-Grill

Char-grilled Australian Grass Fed Lamb Rack & Pigeon Ballotine with Thyme Jus

炭燒澳洲草飼羊架及法式乳鴿卷配香草汁

or 或

Slow-cooked 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

Dessert

Apple Almond Cake with Calvados Ice Cream

蘋果杏仁蛋糕伴蘋果酒雪糕

Coffee or Tea

咖啡或茶

每位 HK\$1,180 per person

plus 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。