HARBOUR GRILL

# Christmas 5-Course Set Dinner Menu
# 24 & 25 December 2026

## *Appetizer*

**Double-Baked Crab Soufflé**
with caviar and seafood bisque sauce
雙重烤焗蟹肉梳乎厘伴魚子醬配海鮮汁
or 或
**Boston Lobster Vol-au-vent**
with Champagne cream sauce
波士頓龍蝦酥盒配香檳忌廉汁
or 或
**Foie Gras Crème Brûlée**
with brioche crisps
法式鵝肝焦糖燉蛋配布里歐麵包脆片

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## *Soup*

**Celeriac and Hazelnut Velouté**
with toasted hazelnuts
芹菜頭榛子濃湯配烤榛子碎
or 或
**Chestnut Soup**
with crispy bacon bits and truffle oil
栗子濃湯配香脆煙肉碎及松露油

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## *From the Sea*

**Pan-fried Atlantic Salmon-Bass Fillet**
香煎大西洋白姑魚
or 或
**Pan-fried Monkfish Wrapped in Parma Ham**
香煎鮟鱇魚帕爾瑪火腿卷

*Served with asparagus & baby carrots 伴蘆筍及甘筍*

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## *From the Grill*

**Roasted Stuffed U.S. Turkey with Cranberry Sauce**
烤釀美國火雞配金巴利汁
or 或
**Australian Lamb Loin and Chanterelle Mushrooms Ballotine with Truffle Jus**
澳洲羊柳釀雞油菌卷配松露汁
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松露汁

*Served with sautéed Brussels sprouts, baked winter squash and sweet mash potatoes 伴炒抱子甘藍、焗南瓜及番薯蓉*

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## *Dessert*

**Cherry Mousse Earl Grey Cake**
cheese cream and vanilla ice cream
車厘子慕絲芝士奶油伯爵茶蛋糕伴雲呢拿雪糕

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.*
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