HARBOUR GRILL

Christmas 4-Course Set Lunch Menu
25 December 2026

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
or 或

Mesclun Salad
seasonal fresh leaves, asparagus and avocado
田園雜菜沙律

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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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Atlantic Salmon-Bass Fillet
pan-fried with baby vegetables, potatoes and mustard caper sauce
香煎大西洋白姑魚伴時令雜菜及馬鈴薯配芥末酸豆汁
or 或

Australian Lamb Loin and Chanterelle Mushrooms Ballotine
baby vegetables, potatoes and truffle jus
澳洲羊柳釀雞油菌卷伴時令雜菜及馬鈴薯配松露汁
or 或

Roasted Stuffed U.S. Turkey
baby vegetables, potatoes and cranberry sauce
烤釀美國火雞伴時令雜菜及馬鈴薯配金巴利汁
or 或

Australian Stockyard Gold Label Black Angus Tenderloin
char-grilled with baby vegetables, potatoes and truffle jus
炭燒澳洲金牌安格斯牛柳伴時令雜菜及馬鈴薯配黑松露汁
(Supplement 另加 HK$100)

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Mixed Berries Compote and Homemade Ginger Ice Cream
雜莓蜜餞配自家製薑味雪糕

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Coffee or Tea
咖啡或茶

每位 HK$498 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。