HARBOUR GRILL

New Year's Eve 5-Course Set Dinner Menu

31 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

Pan-seared French Duck Breast with Mushroom Tortellini and Truffle Jus
香煎法國鴨胸伴蘑菇義大利雲吞配松露汁
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$1,280 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。