

Oyster & Wine Bar

Chinese New Year Set Dinner February 18th, 2026

Oscar Selection of Oysters 蠔酒吧精選生蠔
Three Freshly Shucked Oysters on Crushed Ice



Maguro Tuna Tartare 吞拿魚他他
Oscietra Caviar | Tuna Sauce | Caper Powder | Nasturtium

or

Botanebi Prawn Tartare 牡丹蝦他他
Oscietra Caviar | Tomato Gel | Chive | Kinome



Seared Foie Gras 香煎鴨肝
Onion Tarte Tatin | Port Wine Sauce

or

Scallop Black Tie 黑松露帶子批
Black Truffle | Spinach | Green Oil



US Wagyu Beef Sirloin 炭燒美國和牛西冷
Rösti Potato | Mushroom | Beef Jus

or

Pan-Seared Sustainable Toothfish 香煎海鱸魚
Butternut Squash | Portobello Mushroom | Spinach



Comté Cheese 康堤芝士
Quince Pâte | Honey | Grapes

or

Yuzu Pear Pistachio Tart 柚子啤梨開心果撻
Yuzu Poached Pear | Pistachio Filo Tart | Yuzu Cream | Champagne Pear Sorbet

1688.00 per person

**with a minimum spend of 1688.00 per person on February 18th, 2026

All prices in Hong Kong Dollar. A 10% service charge will be added to your bill. Food on the menu may contain common allergens (e.g., milk, eggs, fish, crustaceans, shellfish, tree nuts, soybeans, peanuts, sesame, gluten, wheat). If you have any concerns regarding food allergies or dietary restrictions, please alert our staff before serving yourself. 所有價格為港幣。須加 10% 服務費。餐單上食物可能含有常見的過敏原(如牛奶、雞蛋、魚、甲殼類、堅果、大豆、花生、麩質、芝麻)，如果您對食物過敏或飲食限制有任何顧慮，請在用餐前告知我們的工作人員。