

5-COURSE *Festive* SET DINNER

DECEMBER 24 & 25

CHRISTMAS EVE & CHRISTMAS DAY

18:00 - 22:00 (LAST ORDER AT 20:30)

MERRY CHRISTMAS
AND A
HAPPY NEW YEAR



Christmas Wreath Salad with Smoked Duck Breast

Mesclun leaves + Rainbow Vegetables + Feta Cheese +
Pomegranate + Walnuts + Raspberry Vinaigrette
聖誕花環沙律配煙燻鴨胸

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Classic Lobster Bisque

Cognac + Croutons + Whipped Cream + Chive
經典龍蝦湯

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Traditional New England Crab Cake

Aioli Mayonnaise + Dijon Mustard + Lemon
傳統新英格蘭蟹餅

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Tournedos Rossini

Australia Black Angus Grain-fed 100 days Beef Tenderloin +
French Foie Gras + Bean Almondine +
Twice Baked Potatoes + Fresh Black Truffle + Madeira Sauce
法式鴨肝牛柳

Or 或

Pan-seared Chilean Sea Bass Fillet

Garlic Roasted Broccolini + Honey Glazed Baby Carrot +
Fondant Potatoes + Saffron Beurre Blanc +
Fennel & Cress Salad
香煎智利鱸魚柳

Or 或

Christmas Roasted Turkey

Bacon Wrapped Pork Sausage + Brussels Sprouts +
Braised Red Cabbage + Caramelized Chestnuts +
Homemade Stuffing + Giblet Gravy
烤聖誕火雞

Or 或

Honey Glazed Gammon Ham

Grilled Golden Pineapple + Herb-roasted New Potatoes +
Honey Gravy + Apple Sauce
聖誕蜜糖火腿

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Christmas Dessert

Snowman or Candle
White Chocolate Yuzu Cake or Tiramisu
聖誕甜點

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Free-flow of selected White and Red Wine, Orange Juice, Coffee or Tea

無限暢飲指定白酒及紅酒、橙汁、咖啡或茶

18:00 - 21:30

\$668 PER PERSON 每位

Price is in Hong Kong Dollars and subject to a 10% service charge
價錢為港幣另加一服務費

If you have any dietary requirements, restrictions, and food allergies,
please inform our service team

如果您有任何飲食要求、限制或食物過敏，請告知服務團隊

ebb+flow
PÂTISSERIES + CAFÉ