OYSTER&WINE BAR
FINE SEAFOOD RESTAURANT

Christmas Menu
24th December 2026

First Course

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

Second Course

Vitello Tonnato 意式薄切小牛肉配吞拿魚醬
Veal Carpaccio | Pink Tuna Sauce | Capers Powder | Edible Flower

or

Amberjack Carpaccio 油甘魚薄切
Green Apple | Toasted Pistachios | Sweet Alyssum

Third Course

Seared Foie Gras 香煎鴨肝
Figs | Port Wine Sauce | Red Sorrel

or

Lobster Bisque 龍蝦濃湯
Congnac | Herbs Croûton

Main Course

US Butterball Turkey 燒美國火雞
Glazed Carrot | Candied Sweet Potato | Giblet Sauce

or

Steamed Sustainable Spanish Sea Bass 蒸西班牙海鱸魚
Lobster Consommé | Carrot Julienne | Micro Celery

or

Duo Wagyu Beef 和牛二重奏
Beef Sirloin | Beef Cheek | Rösti Potato

Cheese or Dessert

Brie de Meaux 布里芝士
Black Truffle | Honey

or

Mont Blanc 法式蒙布朗栗子蛋糕
Chestnut Crèmeux | Almond Sponge | Citrus Confit | Vanilla Ice-Cream

1,388.00 per person

with a minimum spending of 1,688 plus 10% service charge per person

All prices are 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.
所有價目以港幣計算。另設加一服務費。餐單上食物可能含有常見的過敏原(如牛奶、雞蛋、魚、甲殼類、貝類、堅果、大豆、花生、芝麻、麩質、小麥)，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。