OYSTER&WINE BAR
FINE SEAFOOD RESTAURANT

New Year's Eve Set Dinner
31st December 2026

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

Second Course
Beef Tartare 牛肉他他
Oscietra Caviar | Cornichon | Capers | Shallot
or
Amberjack Carpaccio 油甘魚薄切
Oscietra Caviar | Green Apple | Citrus Vinegar

Third Course
Seared Foie Gras 香煎鴨肝
Shallot Tatin | Pistachio
or
Mushroom Cream Soup 黑松露蘑菇忌廉濃湯
Black Truffle

Main Course
Beef Wellington 威靈頓牛柳
Foie Gras | Mushroom | Beef Sauce
or
Grilled Sustainable Patagonian Toothfish 香烤南極海鱸魚
Ratatouille | Tomato | Micro Celery

Cheese or Dessert
Brie de Meaux 布里芝士
Black Truffle | Honey
or
Earl Grey Tea Chocolate Cake 伯爵茶朱古力蛋糕
Hazelnut Crumble | Mango Confit | Rosemary Mango Sorbet

1,688.00 per person
with a minimum spending of 1,888 plus 10% service charge per person

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。