

Kindly note:

This menu is from 7.15pm. Available on October 1st Only. Fireworks Viewing.

The venue is not liable for any changes, delays or cancellations of the fireworks display.  
Special requests and seating preferences are subject to restaurant availability.

## FIREWORKS MENU

**PUMPKIN SOUP** brown butter, curry crema

*Prosecco Casa Gheller, Italy*

**STEAK TARTARE** koji, sundried tomatoes, smoked egg yolk, 24-month parmesan

*GSM, Domaine Brusset, Laurent B., Côtes du Rhône, France*

or

**BLUEFIN TUNA TARTARE** charred ginger scallion gremolata, prawn crackers

*Loureiro, Azevedo, Vinho Verde, Portugal*

or

**BURRATA SALAD (V)**

roasted beetroot, persimmon, kale, pistachio, preserved lemon, house dressing

*Loureiro, Azevedo, Vinho Verde, Portugal*

**BONE MARROW** savory bread pudding, sherry vinegar gastrique, Wagyu short rib

*Valdiguié, J. Lohr Estates Wildflower, Monterey, California, USA*

or

**GRILLED SPANISH OCTOPUS**

sweet peas, red pepper sauce, crispy potatoes, yuzu mayonnaise

*Cortese, Fontanafredda 'Gavi di Gavi', Piedmont, Italy*

or

**CRISPY CAULIFLOWER (V)**

yogurt, curry, pomegranate, preserved lemon gremolata

*Cortese, Fontanafredda 'Gavi di Gavi', Piedmont, Italy*

**WAGYU STRIPLOIN** mashed potatoes, bbq Brussels sprouts, red wine sauce

*Malbec, Casarena 'Reservado', Mendoza, Argentina*

or

**LOBSTER PASTA WITH SHAVED TRUFFLE**

San Marzano tomatoes, sundried tomatoes, lobster bisque, parmesan cheese

*Pinot Noir, Domaine Roux, Bourgogne, France*

or

**PORCINI RISOTTO WITH SHAVED TRUFFLE (V)**

*Pinot Noir, Domaine Roux, Bourgogne, France*

**CHOCOLATE BROWNIE**

brown butter sauce, cherries, toasted pecans, vanilla ice cream

*Ruby Port, Taylor's, Portugal*

**MENU \$1088 per person | PAIRING Wine +\$348 Non alc. +\$300**

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## FIREWORKS MENU

**PUMPKIN SOUP** 南瓜湯 配焦化牛油及咖喱奶油

*Prosecco Casa Gheller, Italy*

**STEAK TARTARE** 生牛肉他他 配米麴、日曬番茄、煙燻蛋黃、24個月巴馬臣芝士

*GSM, Domaine Brusset, Laurent B., Côtes du Rhône, France*

or

**BLUEFIN TUNA TARTARE** 藍鰭吞拿魚他他 配薑蔥醬及蝦片

*Loureiro, Azevedo, Vinho Verde, Portugal*

or

**BURRATA SALAD (V)**

水牛芝士 配烤紅菜頭、甜柿、羽衣甘藍、開心果、檸檬及自製醬汁

*Loureiro, Azevedo, Vinho Verde, Portugal*

**BONE MARROW** 烤牛骨髓 配雪莉酒汁、和牛肉醬及鹹麵包布甸

*Valdiguí, J. Lohr Estates Wildflower, Monterey, California, USA*

or

**GRILLED SPANISH OCTOPUS**

烤西班牙八爪魚 配青豆、紅椒醬、脆薯角及柚子蛋黃醬

*Cortese, Fontanafredda 'Gavi di Gavi', Piedmont, Italy*

or

**CRISPY CAULIFLOWER (V)** 烤椰菜花角 配酸奶、咖喱、紅石榴及檸檬

*Cortese, Fontanafredda 'Gavi di Gavi', Piedmont, Italy*

**WAGYU STRIPLOIN** 和牛西冷扒 配薯蓉、烤椰菜仔、紅酒汁

*Malbec, Casarena 'Reservado', Mendoza, Argentina*

or

**LOBSTER PASTA WITH SHAVED TRUFFLE**

龍蝦意粉 配鮮刨黑松露、聖馬札諾番茄、日曬番茄、龍蝦濃湯及巴馬臣芝士

*Pinot Noir, Domaine Roux, Bourgogne, France*

or

**PORCINI RISOTTO WITH SHAVED TRUFFLE (V)**

牛肝菌意大利燉飯 配鮮刨黑松露

*Pinot Noir, Domaine Roux, Bourgogne, France*

**CHOCOLATE BROWNIE**

朱古力布朗尼 配焦化牛油、車厘子、碧根果及雲呢拿雪糕

*Ruby Port, Taylor's, Portugal*

每位 \$1088 | 配酒 +\$348 配無酒精飲品 +\$300

價格以港幣計算。另加10%服務費。