

AMUSE

FINE DE CLAIRE OYSTER NO.2

Watercress cream, Royal Cristal caviar

法國紛迪加生蠔 配西洋菜奶油及魚子醬

**Billecart Salmon Brut Réserve, NV, France*

STARTER

SEARED DUCK FOIE GRAS

Toasted brioche, smoked mushroom Duxelles, Shiraz raspberry sauce

香煎鴨肝 配烤布里歐吐司、煙薰蘑菇醬及紅酒覆盆子醬

**Château Respide, Medeville 2020, Graves, France*

MIDDLE COURSE

CHARRED ANGUS BEEF CARPACCIO

Roasted celeriac purée, preserved radish, basil oil

烤安格斯牛肉薄片 配烤芹菜根蓉、醃蘿蔔及羅勒油

**Gavi di Gavi Fontanafredda Stripes 2023, Italy*

MAIN COURSE *choice of*

LINE-CAUGHT SEA BASS

Seared diver scallop, Avrugá, Champagne velouté

香煎鱸魚 配香煎帶子、魚子醬及香檳醬汁

M5 WAGYU SIRLOIN

Duck fat confit potato, wilted spinach, truffle sauce

M5和牛西冷扒 配鴨油油封薯仔、菠菜及松露醬

**Chianti Classico Riserva, Isole e Olena, 2022, Italy*

DESSERT

DATE STICKY PUDDING

Salted butterscotch, ginger ice-cream

紅棗布甸 配海鹽奶油焦糖醬及薑味雪糕

**Zonin Moscato, Primo Amore NV, Italy*

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.