

\$1,288 per person

*Wine pairing 配酒 \$358

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, Avruga, 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.