



Christmas 4-Course Set Lunch Menu

25 December 2025

Crab Cake Benedict

sautéed spinach and hollandaise sauce
班尼迪蟹餅伴炒菠菜
or 或

Hamachi Crudo

olive, fennel and basil oil
油甘魚伴橄欖配甜茴香及羅勒油
or 或

Hokkaido Jumbo Sea Scallop

pan-seared with French trout roe and lemon butter sauce
香煎北海道珍寶帶子伴法國虹鱒魚籽配檸檬牛油汁
or 或

Mesclun Salad

seasonal fresh leaves, asparagus and avocado
田園雜菜沙律

Boston Lobster Bisque

波士頓龍蝦湯
or 或

Chestnut Soup

栗子湯

Sole Milanese

baby vegetables, potatoes and mustard caper sauce
米蘭式龍脷魚伴時令雜菜及馬鈴薯配芥末酸豆汁
or 或

Canadian Pork Loin

slow-cooked with baby vegetables, potatoes and black truffle jus
慢煮加拿大豬柳伴時令雜菜及馬鈴薯配黑松露汁
or 或

Roasted Stuffed U.S. Turkey

baby vegetables, potatoes and cranberry jam
烤釀美國火雞伴時令雜菜及馬鈴薯配金巴利汁
or 或

Australian Stockyard Wagyu Beef Flap Meat

char-grilled with baby vegetables, potatoes and black truffle jus
炭燒澳洲安格斯和牛腹心肉伴時令雜菜及馬鈴薯配黑松露汁

Mixed Berries Compote and Homemade Ginger Ice Cream

雜莓蜜餞配自家製薑味雪糕

Coffee or Tea

咖啡或茶

Our food dishes and pastries are available in gluten-free and dairy-free options.

Please check with your server and do let us know if you have an allergy or any other dietary needs.

我們的菜單可提供無麩質或無乳製品之選擇。若閣下對某種食物有過敏反應或任何其他飲食需求，請於點菜時通知服務員，以便作出妥善安排。