

New Year's Eve 4-Course Set Lunch Menu
31 December 2025

Pigeon Ballotine Stuffed Goose Foie Gras

stuffed goose foie gras with marsala mushroom sauce

法式乳鴿卷釀鵝肝配瑪莎拉酒蘑菇汁

or 或

Dungeness Crab Ravioli

with parsley cream sauce

鄧金斯蟹肉意式雲吞配番茜忌廉汁

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, fresh figs and avocado

田園雜菜沙律

Truffle Mushroom Cappuccino

松露蘑菇泡沫濃湯

French White Cod Fillet

pan-seared with baby vegetables, potatoes and saffron sauce

智利海鱸及帶子慕絲意大利青瓜卷伴時令雜菜及馬鈴薯配番紅花醬汁

or 或

Spanish 100% Duroc Pork Collar

char-grilled with baby vegetables, potatoes and black truffle jus

炭燒100%純種西班牙杜洛克豬梅肉伴時令雜菜及馬鈴薯配黑松露汁

or 或

Australian Lamb Rack

oven-roasted with pistachio crusted, baby vegetables, potatoes and black truffle jus

開心果脆焗澳洲羊扒伴時令雜菜及馬鈴薯配黑松露汁

or 或

French Duck Leg Confit

crispy waffle and fried egg with cinnamon syrup

法式油封鴨腿伴香脆窩夫及煎蛋配肉桂糖漿

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

Apple Almond Cake with Calvados Ice Cream

蘋果杏仁蛋糕伴蘋果酒雪糕

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。