

**Novotel Citygate Hong Kong - Olea Christmas Set Dinner Menu**

**Christmas Evening – December 24**

**4 Course Western Set Dinner Menu**

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**Hokkaido Scallops**

Trout Roe with sea urchin, Quail Egg York, Marigold Flower Petals & Pomegranate Vinegar

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**Velouté of Carrot & Parsnip**

Spot Shrimp, truffle & Salicornia

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**Beef “Wellington” with foie gras**

Asparagus, Brandy Reduction

Or

**Roasted Yellow Spring Chicken from France**

Stuffed with Chestnut, foie gras, Apricot, Almond, Pancetta & Sautéed Wild Mushroom, Jus

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**Christmas Log to share...**

Roasted Pear with Tangerine Peel & Honey, Vanilla & Cinnamon Mousse

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**Tea & Coffee**

Served with Petits Fours

**Christmas Day – December 25**

**4 Course Set Dinner Menu**

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**Boston Lobster Tail**

Siberian “Acipenser Baerii fish” Caviar, Marigold Flower Petals & Lime Zest

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**Velouté of Cauliflower**

Hazelnut & Truffle, Pancetta

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**Slow-Cooked & Roasted US Beef Rib**

Stir-fried French bean, Caramel Shallot Reduction

Or

**Salmon “Wellington” Style**

Sautéed Spinach, Classic Hollandaise Sauce

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**“Croque-en-Bouche” to share**

Strawberry Ice-Cream

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**Tea & Coffee**

Served with Petits Fours

**New Year's Eve - December 31**

**4 Course Set Dinner Menu**

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**Pommery Champagne with Chambord**

Foie Gras Crostini

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**“Balik” Scottish Salmon**

Pickled Beetroot, Water Chive & Zero Tomato, Roe

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**Homemade Lobster Bisque**

Shredded lobster, Baby Shrimp and Sun dried Tomato with aioli

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**Wagyu Beef Sirloin**

Potato Gratin, Asparagus, Pickled Shallot,

Or

**Simmering “Kinki” fish from Kyoto**

Dumpling of Leeks & Shitake, Pickled Turnip, Broccolini and Bouillon

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**Raspberry Vacherin**

Red Berries and Limes Zest

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**Tea & Coffee**

Served with Petits Fours