

CHRISTMAS EVE DINNER
24 DECEMBER 2023
1,580 per person

ANTIPASTI
To share

 OSTRICHE GILLARDEAU

Poached Gillardeau oyster, pickled strawberry, oyster leaf

   GAMBERI BLU E PORCINI

New Caledonian blue prawn, almond cream, porcini crumble

  CARPACCIO DI TONNO

Yellowfin tuna carpaccio, buffalo milk yogurt, Oscietra caviar, dill

 BATTUTA DI VITELLO

Veal tartare, ricotta foam, white truffle

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 CHITARRA AGLI SCAMPI

Homemade egg chitarra, langoustine, lemon

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 FILETTO DI WAGYU

Roasted Wagyu tenderloin, saffron celeriac puree, Romanesco, black truffle

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  DOLCI DELLE FESTE

Selection of Festive Desserts

 CAFFE' E FRIVOLEZZE

Coffee or tea and petit fours

 Vegan  Vegetarian  Gluten free  Contains nuts  Contains alcohol  Contains pork  Sustainably sourced seafood

The additional 1% in your bill supports local charity Zero Footprint Asia to help regional farmers shift to more climate friendly practices.

Please advise our associates if you have any food allergies or special dietary requirements.

Menu items are fixed and cannot be altered.

All prices are in HK\$ and subject to 10% service charge.

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.