



*Please advise our associates if you have any food allergies or special dietary requirements.
We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.*

ASSORTED SEAFOOD SELECTION

AHI TUNA TARTARE chives, olive oil, ponzu

GILLARDEAU OYSTER bloody Mary jelly, celeriac cream

SPANNER CRAB COCKTAIL granny Smith apple, fennel, caviar

HOUSE CURED BEETROOT SALMON burnt onion ash oil, horseradish

HOKKAIDO SCALLOP CRUDO strawberry vinaigrette, basil, chilli

ATLANTIC LOBSTER BISQUE Cognac, saffron cream, chives, lobster chunks

Choice of one main course:

HALIBUT FILLET EN PAPILOTE

morel mushroom, chicken jus, seaweed butter, lardons, porcini, pearl onions, spinach

WAGYU BEEF FILLET ROSSINI

170G M5 Wagyu tenderloin, seared foie gras, brioche crouton

madeira demi-glace, shaved black winter truffle

PUMPKIN RAVIOLI

morel jus, green asparagus, parmesan, black winter truffle

SIDE *(sharing)*

aged comte and cheddar macaroni and cheese, chives

roasted Brussels sprouts, granny Smith apple, bacon, cranberry

BAKED ALASKA

raspberry, vanilla, chocolate ice cream, meringue, Grand Marnier flambé

HK\$1,680 + 10% service charge per person

Unlimited Life Solutions water specially filtered in-house (still, sparkling or hot) \$30 per person

24 DECEMBER 2023