



NEW YEAR'S EVE GALA DINNER

31 December 2019

TO START

NEW ZEALAND BLUE ABALONE AND SEASONAL FRESH OYSTERS

Wine Vinegar

紐西蘭藍鮑魚及時令新鮮生蠔 酒醋

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JAPANESE HOKKAIDO SCALLOP CARPACCIO

Oscietra Caviar

日本北海道帶子薄片 奧賽佳魚子醬

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CHAR-GRILLED BRITTANY BLUE LOBSTER

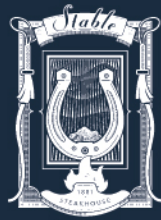
香烤藍龍蝦

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TOMATO CONSOMMÉ

Barley

法式番茄清湯 薏米



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MAIN COURSE 主菜

SLOW COOKED AUSTRALIAN RACK OF LAMB

Pommery Gravy

慢煮澳洲羊排 芥末籽汁

and 及

ROASTED KOREAN 1++ BEEF STRIPLOIN

Natural Gravy

烤韓國1++西冷牛扒 燒牛肉汁

and 及

PAN SEARED CHILEAN SEA BASS

Saffron Cream Sauce

煎智利海鱸魚 番紅花忌廉汁

and 及

GRILLED FRENCH SPRING CHICKEN

燒法式春雞

All the above dishes will be served with seasonal vegetables

以上菜式均配以時令蔬菜

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CHOCOLATE GATEAU PRALINE CRUNCHY

Praline Cream Brulee

果仁朱古力蛋糕 果仁忌廉法式燉蛋

PETIT FOURS

精美甜點

COFFEE OR TEA

咖啡或茶

\$1,980 per person

每位 \$1,980

All prices are in Hong Kong Dollars and subject to a 10% service charge.
Please advise our associates if you have any food allergies or special dietary requirements.

所有價格以港幣加10%服務費計算。如閣下有任何食物敏感及特別飲食需要，請向我們的職員查詢。