

NEW YEAR'S EVE GALA DINNER

31 December 2019

TO START

PARLOUR SEAFOOD PLATTER

New Zealand Blue Abalone, Ocean Prawns, Clams,
Alaskan King Crab Legs, Seasonal Fresh Oysters

長廊海鮮拼盤

紐西蘭藍鮑魚, 海蝦, 蜆, 阿拉斯加蟹腳, 時令新鮮生蠔

* * *

FRENCH SMOKED EEL, GARDEN GREEN, FIGS, WALNUT

法國煙燻鰻魚, 田園沙律菜, 無花果, 核桃

* * *

MOREL MUSHROOM RAVIOLI

羊肚菌意大利餃

* * *

LOBSTER BISQUE

Cognac

法式龍蝦湯 干邑

NEW YEAR'S EVE GALA DINNER

31 December 2019

MAIN COURSE 主菜

Please select one 請選擇一種

SLOW COOKED BUTTERBALL TURKEY

Brussels Sprouts, Cranberry Jus

慢煮黃油火雞 配 球芽菜苗, 蔓越莓醬

or

PAN SEARED LEOPARD CORAL GAROUPA

Sea Urchin Foam

煎東星斑 配 海膽泡沫

or

ROASTED 50 DAYS DRY AGED OKINAWA PORK

Brussels Sprouts, Golden Pineapple Salsa

烤五十天乾式熟成沖繩豬 配 球芽菜苗, 金菠蘿莎莎

or

FLAME GRILLED KOREAN 1++ BEEF STRIPLOIN

Merlot Jus

烤韓國1++西冷牛扒 配 梅洛汁

or

OPEN SPINACH AND RICOTTA RAVIOLI

Olive Caviar, Cream Sauce

瑞可達芝士意大利雲吞配菠菜 配 橄欖魚子醬, 忌廉汁

Festive Dessert Buffet by CHEF LEO

廚師精選自助甜品

Coffee or Tea

咖啡或茶

\$1,780 per person

每位 \$1,780

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。