



2021 New Year's Eve Dinner Menu

1st Course

Select One

FOIE GRAS TERRINE

Toasted Brioche | Pickled Onion | Pear Chutney | Pickled Pear

CRAB CAKE

Pan Fried | Cole Slaw | Tartare Sauce | Creamy Mustard Mayonnaise

2nd Course

LOBSTER BISQUE

Cognac | Cream

3rd Course

Select One

GRILLED AUSTRALIAN BEEF TENDERLOIN

Mushroom Truffle Duxelle | Foie Gras | Crispy Pancetta | Red Wine Jus

PAN SEARED SALMON

Lump Crabmeat | Tomato Raisin Salsa | Champagne Lemon Butter Sauce

IBERICO DUROC PORK CHOP

Mustard Gill recipe marinated | Tangy Mustard | Sweet Soya Sauce

Served with Sharable Side Dish

Creamy Mashed Potato With Sour Cream & Chives

Stemed Asparaguses With Hollandaise Sauce and Lemon

4th Course

CHOCOLATE GANACHE

Pistachio | White Chocolate Namelaka

Freshly Brewed Coffee or Tea

HK\$1,888 + 10% s.c. Per Guest

Early Bird Discount HK\$200 for returning the table by 8pm

Party Favors Will Be Offered

JOIN US FOR THE COUNTDOWN!

2021 除夕晚餐

第一道菜

選擇一項

鵝肝醬

法式奶油麵包 | 糖醋洋蔥仔 | 雪梨果茸 | 糖醋雪梨

煎蟹餅

沙律菜 | 他他醬 | 芥末沙律醬

第二道菜

龍蝦濃湯

干邑 | 忌廉

第三道菜

選擇一項

烤澳洲牛柳

黑松露磨菇醬 | 鵝肝 | 脆皮煙肉 | 紅酒汁

香煎三文魚

蟹肉塊 | 香草蕃茄莎莎 | 香檳檸檬牛油汁

西班牙黑毛豬鞍

芥末醃製 | 法式芥末 | 蜜糖醬油汁

配菜分享

忌廉薯蓉配酸忌廉和香蔥

蒸蘆筍配荷蘭醬和檸檬

第四道菜

朱古力甘納許

配開心果 | 白朱古力慕絲

咖啡或茶

每位客人 HK\$1,888 + 10% s.c.

晚上8點結束晚餐 - 早鳥優惠 HK\$200

將提供派對裝飾

與我們一起倒數吧!