

CHRISTMAS 4-COURSE SET MENU 聖誕節晚餐

AMUSE BOUCHE

開胃菜

Vol au Vent with Smoked Salmon Mousse and Caviar

魚子醬煙三文魚慕絲酥盒

APPETIZER

前菜

Foie Gras Terrine with Pear Compote

鵝肝醬配水梨蓉

Or

Hot "Cotechino" Sausage with Lentils and Cheese Fondue

意式薰肉腸配蘭杜豆及芝士火鍋

Or

Pan-fried Scallop with Orange Sauce and Chorizo Bread Crumb

香煎帶子配鮮橙醬及辣肉腸脆包粒

SOUP

餐湯

Lobster Bisque

龍蝦湯

MAIN COURSE

主菜

Fresh Linguine Pasta "Scoglio" with Seafood in Tomato Sauce

番茄醬海鮮扁意粉

Or

Sausage and Chestnut Stuffed Turkey with Trimming

肉腸栗子釀火雞

Or

Sole Fillet Marnier with Parsley Mash Potato and Trimming

龍脷魚柳配香芹薯蓉

DESSERT

甜品

Mont Blanc Chestnut Cake

蒙布朗栗子蛋糕

每位港幣HK\$488 per person

Prices are subject to 10% service charge. 另加一服務費

Please inform us if you have any food allergies or dietary preferences. 如果您對任何食物有過敏反應，請告知我們。