

MEDITERRANEAN TASTE 地中海風格

CHRISTMAS MEDITERRANEAN SET DINNER 聖誕地中海風味晚餐

AMUSE BOUCHE 開胃菜

Canapé with Mascarpone & Smoked Salmon

馬斯卡彭芝士煙三文魚薄片

APPETIZER 前菜

Duck liver terrine with brioche bread and caramelized red onions

鴨肝醬配奶油蛋卷麵包和焦糖紅洋蔥

Or

Hot "Cotechino" Sausage with lentils & cheese fondue

意式薰肉腸配蘭杜豆及芝士火鍋

Or

Snow crab salad with Orange and Avocado

雪蟹沙拉配橙及牛油果

SOUP 餐湯

Lobster Bisque

法式龍蝦湯

MAIN COURSE 主菜

Sausage & Chestnut Stuffed Turkey with Trimming

肉腸栗子釀火雞

Or

Grilled Swordfish with Fennel, Cherry Tomatoes & Pomegranate Salad served on Steamed Baby Potatoes

香煎茴香箭魚配車厘茄和石榴沙律小薯仔

Or

Dry Aged Sirloin Steak with steamed baby potatoes and side of Vegetables

乾式熟成牛脊里肉扒配小薯雜菜

DESSERT 甜品

Mont Blanc Chestnut Cake

蒙布朗栗子蛋糕

COFFEE/TEA

5 Courses 每位港幣 HK\$588 Per Person

4 Courses 每位港幣 HK\$488 Per Person

Corkage fee per bottle of 750ml HK\$200. 開瓶費每瓶(750毫升)港幣200元

Prices are Included 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