



CHRISTMAS EVE SET DINNER 24TH DECEMBER 2024

PREMIUM SEAFOOD ON ICE *(sharing)*

TARBOURIECH OYSTERS mignonette, lemo
FUENTES BLUEFIN TUNA TARTARE avocado, salmon roe
SPANNER CRAB COCKTAIL fennel, green apple
HOKKAIDO SCALLOP CRUDO citrus, mint
ATLANTIC LOBSTER TAIL cocktail sauce

SOUP

ATLANTIC LOBSTER BISQUE
Saffron cream, lobster chunks, chives, cognac

MAIN COURSE *(choice of one)*

8 OZ GRILLED ORA KING SALMON FILLET
Green asparagus, dill beurre blanc, Yarra Valley salmon caviar

8 OZ M5 RANGERS VALLEY WAGYU STRIPLOIN
Seared foie gras, black winter truffle, Madeira demi-glace

PUMPKIN RAVIOLI

Morel jus, green asparagus, shaved parmesan, black winter truffle

SIDES *(choice of one)*

Black truffle mashed potatoes
Roasted Brussels sprouts, granny smith apple, bacon, cranberry
Creamed spinach, 36 months parmesan
Sautéed portobello mushrooms, parsley, garlic

DESSERT

BAKED ALASKA
Raspberry, vanilla, chocolate ice cream, meringue, rum flambé

HK\$1,780 plus 10% service charge per person

Please advise our associates if you have any food allergies or special dietary requirements.

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.