



## NEW YEAR'S EVE DINNER MENU 31<sup>ST</sup> DECEMBER 2024

### UNLIMITED SEAFOOD BUFFET "OCEAN'S BOUNTY"

Freshly shucked David Herve oyster selection

Steamed clams, prawn cocktail, house-smoked balik style salmon, New Zealand green shell mussels, scallops

*ACCOMPANIMENTS:* lemon wedges, sauce mignonette, cocktail sauce, horseradish cream, blinis, sour cream  
caper berries, chives

### FREE FLOW MAIN COURSE EXTRAVAGANZA "CARNIVORE'S DELIGHT"

Slow roasted M3 Wagyu sirloin, green peppercorn sauce

*"Disco Dance Carve"*

Sautéed mangrove tiger prawns with chilli garlic butter

### "GOURMET COMPANIONS"

Truffle potato gratin

Creamy savoy cabbage with lardons

Mixed green leaf salad with house dressing

Roasted Brussels sprouts with balsamic glaze and toasted almonds

Honey-glazed carrots with thyme

### "FLAMING FINALE"

Baked Alaska with raspberry, chocolate, vanilla, and cognac

*"Flame Dance"*

Trio chocolate fondue with an assortment of fruits, marshmallows, and cookies for dipping

HK\$1,980 plus 10% service charge per person.

Inclusive of Free Flow Champagne, House White and Red Wine, Beer, Long Drinks, Soft Drinks.

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.