



New Year's Eve Four-course Set Dinner

除夕四道菜晚餐

Appetiser 頭盤

Salmon Carpaccio with Caviar, Lemon Mustard Dressing 三文魚薄切伴魚子、檸檬芥末汁

Soup 湯品

Pumpkin Soup with Crab Meat and Ginger 薑汁蟹肉南瓜湯

Main Course 主菜

Oven-baked Lamb Rack

with Mashed Potatoes and Seasonal Vegetables with Rosemary Gravy

烤羊扒伴薯蓉、時蔬、露絲瑪利汁

or 或

Grilled Tenderloin and Foie Gras

with Whipped Potatoes, Grilled Zucchini, Madeira Wine and Mushroom Sauce

鵝肝拼牛柳伴薯蓉、烤櫛瓜、馬德拉酒蘑菇汁

or 或

Butter Lobster and Cod Fillet

with Saffron Baby Potatoes and Asparagus in Champagne Cream Sauce

牛油焗龍蝦拼鱈魚柳伴紅花新薯、蘆筍、香檳忌廉汁

Dessert 甜品

New Year's Eve Dessert Plate

Grand Marnier Sabayon with Strawberries, Vanilla Apple Mousse,
Hazelnut Chocolate Basket, Mango Ginger Mousse, Cookie and Chocolate

除夕甜品拼盤

香橙草莓沙巴翁、香草蘋果慕斯、榛子朱古力籃、芒果薑汁慕斯、新年曲奇朱古力

每人港幣 HK\$558 per person

Price is subject to a 10% service charge 以上價目另設加一服務費