



New Year's Eve Fireworks Dinner

31st December 2023

Second seating: 9:00pm to 1:00am

松露鮑魚

Black truffle scented abalone

剁椒長腳蟹

Hunan spicy golden king crab leg

黑椒和牛酥

Wagyu beef puff with black pepper

竹炭魚香咸水角

Charcoal yu xiang crispy pork dumpling

雞油慢煮東星柳

Slow-cooked garoupa fillet with chicken oil

麻辣龍蝦

Ma la spicy lobster fried with dried chilli, Sichuan pepper and Chinese celery

鮮淮山百合銀杏炒蘭度

Sautéed seasonal vegetables with garlic

法蔥燒澳洲M9和牛肉眼

Australian M9 rib eye with chives and wafu sauce

櫻花蝦海鮮蛋炒飯

Seafood fried rice with egg & sakura shrimp

龍井奶凍

Longjing panna cotta

洛神花石榴糕

Roselle guava pudding

芋蓉鍋餅

Mashed taro pancake

Signature Sharing Dishes

大紅燈籠高高掛 *Red Lantern* +HK\$498

Crispy soft-shell crab with Sichuan dried chilli

火焰胡椒片皮鴨 *Flaming Peking duck* +HK\$980 for Whole duck
served with cucumber, spring onion, Chinese pancakes & duck sauce

6 Courses | HK\$1,980 per person (food only)

All prices subject to 10% service charge

Please let your server know if you have any dietary restrictions and/or food allergies

*Premium package - HK\$2,430 per person
Veuve Clicquot Yellow Label NV Champagne*

*Luxury package - HK\$2,530 per person
Ruinart Blanc de Blancs Champagne*

*Deluxe package - HK\$3,430 per person
Dom Pérignon Champagne*

Above free-flow packages include beer, sake, red and white wine.

Wines

侍酒師推介紅白酒

Sommelier-Selected Red Wine & White Wine

Sake

天之戶純米吟釀

Amanoto Ginsen Junmai Ginjo

Beer

青島

Tsing Tao

**Free flow is available for 2.5 hours, does not include still and sparkling water, coffee and tea*

Food is for consumption in the restaurant and cannot be taken away.

Subject to 10% service charge