



## Christmas Dinner

23<sup>rd</sup> – 30<sup>th</sup> December 2023

魚籽煎鵝肝燻蛋

*Seared foie gras & caviar with Shanghainese coddled egg*

花椒煎北海道帶子

*Pan-fried Hokkaido scallops with peppercorn*

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黑椒和牛酥

*Wagyu beef puff with black pepper*

芝麻蝦脆多士

*Crispy sesame prawn & scallop toast*

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鎮江糖醋龍蝦

*Zhenjiang style sweet & sour lobster*

*Served with walnuts and aged black vinegar*

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見龍在田

*Hunan steamed cod with fermented beans*

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法蔥燒安格斯牛柳

*Angus beef tenderloin with chives & wafu sauce*

蒜香蟹肉露筍蛋白炒飯

*Crab meat fried rice with green asparagus & golden garlic*

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烏龍茶雪糕 Oolong tea ice-cream

洛神花石榴糕 Roselle guava pudding

焦糖海鹽朱古力糯米糍 Lava sea salt & caramel chocolate mocha

6 Courses | HK\$1,188 per person

### Signature Sharing Dishes

大紅燈籠高高掛 *Red Lantern* +HK\$398

*Crispy soft-shell crab with Sichuan dried chilli*

火焰胡椒片皮鴨 *Flaming Peking duck*, +HK\$448 for half duck,  
*served with cucumber, spring onion, Chinese pancakes & duck sauce*

*All prices subject to 10% service charge*

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

***Standard** - +HK\$250 per person  
Saint-Louis, Blanc de Blancs Brut, N.V.*

***Premium** - +HK\$400 per person  
Veuve Clicquot Yellow Label NV Champagne*

***Luxury** - +HK\$550 per person  
Ruinart Blanc de Blancs 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 after 8:00pm, 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*