



## *New Year's Eve Menu*

*Available 31 December*

*First seating (17:30 to 20:30)*

### **點心拼盤 - Crispy dim sum platter**

黑椒和牛酥 | 竹炭魚香咸水角

*Wagyu beef puff & black pepper | Charcoal yu xiang & crispy pork dumpling*

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### **藤椒鮮鮑片 - Slices abalone with peppercorn oil**

Abalone | peppercorn oil

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### **雞縱菌香煎北海道帶子 - Seared scallop with termite mushroom paste**

Hokkaido scallop | termite mushroom paste

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### **黃椒醬烤鱈魚 - Bell pepper chilli black cod fish**

preserved bell pepper chilli | cod fish | Shanghai bok choy

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### **蔥燒安格斯牛柳 - Angus beef tenderloin with spring onion soy sauce**

beef Angus beef tenderloin | spring onion

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### **金蒜胡椒虎蝦 - Tiger prawn with garlic and pepper**

Wok fried tiger prawn | pepper | garlic

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### **雲腿雞粒蛋炒飯 - Chicken & egg fried rice with Yunnan ham**

Egg fried rice | Chicken | Yunnan ham

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### **麻辣朱古力慕絲配番石榴雪葩 - Mala chocolate mousse with guava sorbet**

Mala chocolate mousse | brownie soil | raspberry chips | guava sorbet

**8 - courses | HK\$888 per person**

### **Signature Sharing Dishes**

**火焰胡椒片皮鴨 Flaming Peking duck** + HK\$1,196 for Whole 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*



*New Year's Eve Menu*

*Available 31 December*

*Second seating (21:00 to 01:00)*

**點心拼盤 - Crispy dim sum platter**

黑椒和牛酥 | 竹炭魚香咸水角

*Wagyu beef puff & black pepper | Charcoal yu xiang & crispy pork dumpling*

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**西班牙紅蝦拌魚子 - Confit carabiniero with caviar**

carabiniero | caviar | peppercorn oil | dark vinegar

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**阿拉斯加蟹肉焗芝士釀蟹蓋 - Baked crab shell stuffed with cheese & Alaska crab meat**

Alaska crab meat | cheese | mushroom | onion

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**黃椒醬烤鱈魚 - Bell pepper chilli black cod fish**

preserved bell pepper chilli | cod fish | Shanghai pok choy

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**醬燒日本A5和牛伴鵝肝 - Grilled A5 Japanese Wagyu beef tenderloin with foie gras**

A5 Japanese Wagyu beef tenderloin | foie gras | ginger Shanghai sauce

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**麻辣龍蝦尾 - Ma La spicy lobster tail**

Chilli | Sichuan pepper | Chinese celery | lobster tail

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**葱油北海道帶子拌麵 - Scallops dry noodle with spring onion oil**

Hokkaido scallop | spring onion oil

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**麻辣朱古力慕絲配番石榴雪葩 - Mala chocolate mousse with guava sorbet**

mala chocolate mousse | brownie soil | raspberry chips | guava sorbet

**8 - courses | HK\$2,025 per person**

**Signature Sharing Dishes**

**火焰胡椒片皮鴨 Flaming Peking duck** + HK\$1,196 for Whole 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*

**Premium package** + HK\$400 per person  
120 Minutes Free-Flow of Veuve Clicquot Yellow Label NV Champagne  
Sake | Chinese wine | beer | white & red wine

**Luxury package** + HK\$600 per person  
120 Minutes Free-Flow of Ruinart Blanc de Blancs Champagne  
Sake | Chinese wine | beer | white & red wine

**Grand package** + HK\$2,200 per person  
120 Minutes Free-Flow of Dom Pérignon Champagne  
Sake | Chinese wine | beer | white & red wine

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

*Sake*  
天之戶純米吟釀  
Gekkeikan Junmai Ginjo sake

*Chinese wine:*  
北京桂花陳酒  
Chinese Osmanthus Sweet Wine

*Beer*  
青島  
Tsing Tao

*Wines*  
侍酒師推介紅白酒  
Sommelier-Selected Red Wine & White Wine

*\*Free flow is available for 2 hours, does not include still and sparkling water, coffee and tea  
Subject to 10% service charge*