

Christmas Dinner Menu

Available 22-26 December



前菜拼盤

Appetizer platter

松露鮮鮑片 藤椒滷水小吊桶 雞縱菌香煎北海道帶子
abalone, black truffle | baby squid, peppercorn oil | scallop, termite mushroom paste

點心拼盤

Dim Sum Platter

紅菜頭野菌餃 | 攪角鱈魚餃
beetroot & vegetable dumpling | Steamed cod with black olive dumpling

豆酥龍蝦

Hunan-style lobster with fermented beans

lobster | fermented beans

宮保燒腩仔

Roasted crispy pork belly with Kung Po sauce

roasted pork belly | Chinese yam | kung po sauce | pineapple

雞油慢煮鱈魚

Slow-cooked cod fillet with chicken oil and green asparagus

cod fillet | chicken oil | green asparagus

金蒜醬燒A5和牛

Wok-stewed A5 Japanese wagyu beef with garlic chilli sauce

A5 wagyu beef | golden garlic & chilli | garlic chilli sauce

西班牙紅蝦龍蝦湯泡脆米

Confit carabinero with Lobster Broth Rice

poached confit carabinero | crispy rice | crab meat | scallop | lobster consommé

中式玫瑰蛋白餅

Rose pavlova

Lychee rose | Christmas fruits | rosemary | rose pavlova

8-courses | HK\$1288 per person

All prices subject to 10% service charge

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