

# 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*

## 中式綠茶蛋白餅

### *Chinese green tea pavlova*

*Lychee rose | Christmas fruits | rosemary | green tea 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*