

Christmas Dinner Menu
Available 24-26 December



前菜拼盤

Appetizer platter

松露鮮鮑片 藤椒聖旨到 燈映牛肉
abalone, black truffle | Razor clams, peppercorn oil | beef flakes, Osmanthus chilli sauce

點心拼盤

Dim Sum Platter

紅菜頭野菌餃 | 蟹粉蟹肉海鮮餃
beetroot & vegetable dumpling | Seafood dumpling with crab roe and crab meat

豆酥波士頓龍蝦

Hunan-style lobster with fermented beans

Boston lobster | fermented beans

宮保乳豬卷

Roasted suckling pig roll with Kung Pao sauce

suckling pig | minced prawn | 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

燒椒醬和牛

Seared wagyu beef with roasted chilli sauce

Wagyu beef | roasted chilli sauce | garlic

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

紅絲絨泡芙

Red Velvet Profiteroles

Dark Chocolate ganache | raspberry compote | Lingonberry

8-course | 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