



*New Year's Eve Menu*  
*31 December 2025, Wednesday*  
*First seating (17:30 to 20:30)*

竹炭魚香咸水角 *Charcoal yu xiang & crispy pork dumpling*  
三鮮雞蛋腐皮餃 *Crispy bean curd dumpling with egg, vegetables & wild mushroom*

黑毛豬叉燒  
*Honey-glazed barbecued Ibérico pork with chives*

三蔥爆炒龍蝦  
*Wok-fried Boston lobster with leek, shallot & spring onion*

金蒜醬燒安格斯牛柳  
*Wok-seared Angus beef with garlic chilli sauce*

蔥油北海道帶子拌麵  
*Seared scallop tossed noodles with spring onion oil*

牡丹花海  
*Sea of peony*  
*Taro mousse & purple sago with coconut raindrop mochi & milk caviar*

*6 courses | HK\$1,080 per person*

*Signature Sharing Dishes*

火焰胡椒片皮鴨 *Flaming Peking duck* + HK\$1,196 for whole  
*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 & /or food allergies*



## *New Year's Eve Menu*

*31 December 2025, Wednesday*

*Second seating (21:00 to 01:00 2026)*

松露鮑魚 *Black truffle-scented abalone*

四喜卷 "Four blessings" *Jasmine tea-smoked bean curd rolls*

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

黑毛豬叉燒

*Honey-glazed barbecued Ibérico pork with chives*

醬烤鱈魚

*Roasted black cod fillet with soybean chilli sauce*

三蔥爆炒龍蝦

*Wok-fried Boston lobster with leek, shallot & spring onion*

酥脆A5和牛面頰

*Crispy A5 Japanese wagyu beef cheek with dark soy sauce*

蔥油北海道帶子拌麵

*Seared scallop tossed noodles with spring onion oil*

上湯豆苗

*Pea sprouts with superior broth*

牡丹花海

*Sea of peony*

*Taro mousse & purple sago with coconut raindrop mochi & milk caviar*

*8 courses | HK\$2,200 per person*

### *Signature Sharing Dishes*

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

*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 &/or food allergies*



***Premium package*** + HK\$450 per person  
*120 Minutes Free-Flow of Veuve Clicquot Yellow Label NV Champagne*  
*Sake | beer | white & red wine*

***Luxury package*** + HK\$700 per person  
*120 Minutes Free-Flow of Ruinart Blanc de Blancs Champagne*  
*Sake | beer | white & red wine*

***Deluxe package*** + HK\$2,400 per person  
*120 Minutes Free-Flow of Dom Pérignon Champagne*  
*Sake | beer | white & red wine*

*All above the free-flow packages are included selected sake, beer, red and white wine.*

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