Christmas Dinner Menu

Available 24-26 December

魚子燒賣 *Siu Mai with Caviar*

紅菜頭野菌餃 *Beetroot & wild mushroom dumpling*

蟹粉蟹肉海鮮餃 *Seafood dumpling with crab roe and crab meat*

鮑汁香煎北海道帶子

Seared Hokkaido scallops with abalone sauce & wild mushrooms

凱里紅酸虎蝦配香煎芋泥餅

Tiger prawns with crispy taro cake in Kaili red sour sauce

醬燒鱈魚

Braised Cod with soy bean chilli sauce

慢煮黑蒜安格斯牛肋骨

Slow-cooked Angus beef ribs with black garlic gravy sauce & green asparagus

香蒜鴨肉京葱菜粒炒飯

Fried rice with duck meat, leeks & vegetables

清炒豆苗

Wok fried pea sprouts

紅桑子朱古力球配蛋白脆餅

Christmas chocolate sphere with raspberry mousse & Meringue Tree

8-course | HK$1388 per person

Chef's recommendation for Sharing

火焰胡椒片皮鴨 *Flaming Peking duck +HK$488 for half duck*

Served with cucumber, spring onion, Chinese pancakes & duck sauce

**All prices subject to 10% service charge*

** All menus are subject to price and seasonal change*

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