New Year's Eve Menu

31 December 2026

First seating (17:30 p.m. to 20:30 p.m.)

藤椒鮑魚 *Abalone with green Sichuan peppercorn oil*

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

雞樅菌香煎北海道帶子 *Seared Hokkaido scallops with black termite mushrooms*

西班牙黑毛豬蜜餞叉燒

Honey-glazed barbecued Ibérico pork

烟燻煲鍋爆炒波士頓龍蝦

Wok-fried Boston lobster with smoked chilli, crispy garlic & spring onion oil

蔥燒安格斯牛柳

Stewed Angus beef tenderloin with spring onion

上湯豆苗

Pea sprouts with superior broth

紅莓貴妃慕絲

Raspberry lychee mousse

6 courses | HK$1,288 per person

Signature Sharing Dish

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 Fireworks Menu

31 December 2026

Second seating (21:00p.m. to 01:00 a.m.)

藤椒鮑魚 *Abalone with green Sichuan peppercorn oil*

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

雞樅菌香煎北海道帶子 *Seared Hokkaido scallops with black termite mushrooms*

西班牙黑毛豬蜜餞叉燒

Honey-glazed barbecued Ibérico pork

桂花雞油東星斑

Steamed grouper fillet with osmanthus-infused chicken oil

烟燻煲鍋爆炒波士頓龍蝦

Wok-fried Boston lobster with smoked chilli, crispy garlic & spring onion oil

酥脆日本*A5*和牛面頰

Crispy A5 Japanese wagyu beef cheek with dark soy sauce

上湯豆苗

Pea sprouts with superior broth

黑松露羊肚菌海鮮燴飯

Stewed black truffle & morel mushroom with seafood fried rice

紅莓貴妃慕絲

Raspberry lychee mousse

8 courses | HK$2,388 per person

Signature Sharing Dish

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