



Season's Set Lunch

Exclusive for Monday to Sunday, except 24, 25, 31 December

A choice of appetizer

Scottish Salmon Trout

Capers, Chive Cream, Melba Toast

Deviled Egg

Winter Black Truffle

Seafood Soup

Conpoy, Fish Maw

A choice of main course

Ibérico Pork Chop

*Fondant Potato, Broccolini,
BBQ Sauce*

Beef Brisket Noodle Soup

*Beef Tendon,
Chinese Flowering Cabbage*

Puntalette

*Winter Truffle, Morel,
Parmesan Cheese*

Sweet & Sour Fish

*Pineapple, Bell Pepper,
Jasmine Rice*

A choice of dessert

Mont Blanc

*Chestnut Cream, Black Currant,
Meringue*

Apple Pie

*Macerated Raisins & Walnuts,
Vanilla Sauce*

Coffee or Tea

428 Per Person

Additional 98 for One Glass Christmas Cocktail

If you have any special dietary requirements, food allergies or intolerances,
please inform our associates upon placing your order.

All prices are in HKD and subject to 10% service charge.



Season's Set Dinner

Exclusive for Monday to Sunday, except 24, 25, 31 December

A choice of appetizer

Ibérico Ham

24 Months, Olives, Tomato, Cristal Bread, Basil

Jerusalem Artichoke Velouté

Winter Black Truffle

Smoked Salmon Trout

Capers, Sour Cream

A choice of main course

Beef Tenderlion

*Fondant Potatoes, Broccolini,
Steak Sauce*

Barbecue Pork Rice

*Organic Japanese Fried Egg,
Aged Soy Sauce, Japanese Rice*

Pan Fried Sea Bream

Lemon Butter Sauce, Asparagus

Stir Fried Mountain Yam

Lily Bulb, Celery, Jasmine Rice

A choice of dessert

Mont Blanc

*Chestnut Cream, Black Currant,
Meringue*

Apple Pie

*Macerated Raisins & Walnuts,
Vanilla Sauce*

488 Per Person

Additional 128 for One Glass Christmas Cocktail

Additional 198 for Two Glasses Wine Pairing

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please inform our associates upon placing your order.

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Festive Feast

Only available on 24, 25 & 31 December Dinner

Seafood Platter

Half Boston Lobster, King Crab, King Prawns, Lemon Mignonette, Cocktail Sauce

Hamachi Tartare

Shiso Mayonnise, Dashi

Oyster Rockefeller

Spinach, Bread Crumbs

Deviled Egg

Winter Black Truffle

Ibérico Ham

24 Months, Olives, Plum Tomatoes,
Cristal Bread, Basil

CHOICE OF SOUP

Lobster Bisque

Cognac, Crème Fraîche

Double Boiled Black Chicken Soup

Fish Maw, Dried Scallops

CHOICE OF MAIN COURSE

Christmas Turkey Roll

Winter Root Vegetables, Cranberry Sauce

Lobster E-Fu Noodles

Supreme Broth, Spring Onion, Ginger

Braised Beef Cheek

Pumpkin Purée, Heirloom Carrot

Abalone & Goose Web

Chinese Cabbage, Oyster Sauce

Pan-Fried Dover Sole

Lemon Butter Sauce, Caviar

Crispy Bean Curd Rolls

Bamboo Fungus, Asparagus

CHOICE OF DESSERT

Baked Alaska

Wild Berries Compote,
Strawberry & Vanilla Ice Cream

Black Forest

Cherry Compote, Cocoa Sponge,
Vanilla Chantilly

Coffee or Tea

1,288 per person

988 per child (aged 6-12)

Supplement 398 per person

(2 hours of free flow Champagne, White and Red Wine)

Delamotte, Brut NV

Famille Perrin, Ventoux, Rhône Valley 2023

Domaine Ostertag, Riesling, Les Jardins, Alsace 2021

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