



CHRISTMAS LUNCH

Available on 25 December 2025

ENTRÉES

PÂTÉ EN CROÛTE

Pork Terrine, Foie Gras, Veal Sweetbread, Savory Crust

OR

TRUITE FUMÉE

Smoked Wild Tasmania Salmon Trout, Organic Egg, Sour Cream, Soda Bread

ENTREMISE

SOUPE DE TOPINAMBOUR TRUFFÉE

Jerusalem Artichoke Soup, Comté Cheese, Périgord Black Truffle

PLAT PRINCIPAL

BAR À LA NORMANDE

Poached Sea Bass, Mussels, Clams, Baby Shrimps, Oysters, White Wine

OR

"CÔTE DE PORC AUX CÈPES"

Pan Roasted Ibérico Pork Chop, Porcini Mushroom, Fine Herbs

OR

FILET DE BOEUF AU POIVRE

Beef Tenderloin, Black Peppercorn, Cognac, Natural Jus

(Prepared Tableside | Add 238)

DESSERTS

ÎLE FLOTTANTE

Meringue, Bourbon Vanilla Sauce, Chestnuts, Nougatine

OR

CRÈME BRÛLÉE

Burnt Vanilla Custard

598 PER PERSON

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.



CHRISTMAS DINNER

Available on 24 & 25 December 2025

ENTRÉES

PÂTÉ EN CROÛTE

Pork Terrine, Foie Gras, Veal Sweetbread, Savory Crust

OR

TRUITE FUMÉE

Smoked Wild Tasmania Salmon Trout, Organic Egg, Sour Cream, Soda Bread

ENTREMISE

RISOTTO À LA TRUFFE D'ALBA

Carnaroli Rice, Mascarpone Cheese, Parmesan Cheese, Alba White Truffle

PLAT PRINCIPAL

CABILLAUD À LA NORMANDE

Poached Atlantic Black Cod, Mussels, Clams, Baby Shrimps, Oysters, White Wine

OR

"CÔTE DE PORC AUX CÈPES"

Pan Roasted Ibérico Pork Chop, Porcini Mushroom, Fine Herbs

(Add On Périgord Black Truffle 5g | 128)

OR

FILLET DE BŒUF EN CROÛTE

Oven Baked Beef Tenderloin, Puff Pastry, Périgord Black Truffle, Natural Jus

(Serves For Two | Add 288)

DESSERTS

BÛCHE DE NOËL

Traditional Christmas Chocolate Cake, Chestnuts, Chantilly

988 PER PERSON

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NEW YEARS EVE DINNER

Available on 31 December 2025

ENTRÉES

TERRINE DE FOIE GRAS TRUFFÉ

Homemade Duck Foie Gras Terrine, Sauternes Wine, Brioche, Périgord Black Truffle
OR

GRAVLAX DE SAUMON

Beetroot Marinated Salmon, Beetroot, Sour Cream, Fine Herbes, Soda Bread

ENTREMISE

RISOTTO À LA TRUFFE D'ALBA

Carnaroli Rice, Mascarpone Cheese, Parmesan Cheese, Alba White Truffle

PLAT PRINCIPAL

CABILLAUD À LA NORMANDE

Poached Atlantic Black Cod, Mussels, Clams, Baby Shrimps, Oysters, White Wine
OR

SUPRÊME DE VOLAILLE AUX MORILLES

Organic Yellow Chicken Breast, Morel Mushrooms, Cream Sauce, Madeira Wine, Pilaf Rice
(Add Périgord Black Truffle 5g | 128)

OR

FILLET DE BŒUF EN CROÛTE

Oven Baked Beef Tenderloin, Puff Pastry, Périgord Black Truffle, Natural Jus
(Serves For Two | Add 288)

DESSERTS

ÎLE FLOTTANTE

Meringue, Bourbon Vanille Sauce, Chestnuts, Nougatine

1,288 PER PERSON

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