



NEW YEARS EVE MENU

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

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.