



HOLT'S CAFE

Festive Feast

ONE SERVING

Seafood Platter

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

APPETIZERS

Cured Salmon

Pickled Beets, Dill, Sour Cream, Crystal Caviar

Duck Foie Gras Terrine

Apple Chutney, Pain d'epice

Chestnut Velouté

Winter Black Truffle

Deviled Egg

Winter Black Truffle

Soy Sauce Chicken

Ginger and Scallion Sauce

Golden Salted Egg King Prawns

A CHOICE OF MAIN COURSE

Traditional Christmas Turkey

Christmas Stuffing, Winter Vegetable,
Glazed Chestnut, Cranberry Sauce

Seared Atlantic Salmon

Leek Fondue, Crispy Kale, Hazelnut Crumble

Roast Beef Tenderloin

Truffle Mashed Potato, Winter Vegetables, Madeira Sauce

Pumpkin Risotto

Aged Balsamic, Parmesan

Braised Lobster

Supreme Broth, Jumbo Asparagus

Stir Fried Australian Beef

Black Truffle, Garlic, Pepper

Braised Abalone

Goose Feet, Bok Choy

A CHOICE OF DESSERT

Christmas Ball

Orange Marmalade, Dark Chocolate Mousse

Montblanc

Cassis, Chestnut, Kirsch Mousse

Coffee or Tea

\$1,480 per person

\$1,780 per person

with 2 hours of free flow Champagne,
House White and Red Wine for 2 hours

\$980 per child (aged 6-12)

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



HOLT'S CAFE

節 日 盛 宴

前菜

海鮮拼盤

半隻波士頓龍蝦、生蠔、帝王蟹、大蝦

前菜

醃三文魚配魚子醬及酸忌廉

法式鴨肝肉凍

黑松露栗子濃湯

黑松露魔鬼蛋

豉油雞

黃金蝦球

主菜

(可選一款)

傳統聖誕火雞

香煎大西洋三文魚

香烤牛柳配黑松露薯蓉

芝士南瓜意大利飯

高湯蘆筍燴龍蝦

蒜香黑松露炒澳洲牛肉

鮑汁扣鮑魚鵝掌

甜品

(可選一款)

純朱古力慕絲聖誕蛋糕

法式栗子櫻桃酒慕斯蛋糕

咖啡或茶

每位 \$1,480

每位 \$1,780

可享兩小時無限暢飲香檳、紅酒及白酒

小童每位 \$980 (六至十二歲)

所有價格均以港幣計算，另加收一成服務費