

CHRISTMAS EVE SET DINNER
平安夜晚餐

Appetiser 前菜

Chicken Liver Terrine
with Red Onion Chutney and Aged Balsamic
雞肝凍配紅洋蔥酸甜醬及陳年香醋

Soup 湯品

Winter Chestnut Soup
with Truffle Cream
冬季栗子濃湯配松露忌廉

Main Course 主菜

Beef Cheek & Lobster Thermidor
with Potato Purée, Asparagus and Red Wine Sauce
燉牛臉頰與焗龍蝦
配薯蓉、蘆筍及紅酒醬

Dessert 甜點

Chocolate Mango Ginger Mousse
with Passionfruit Sauce and Berries
朱古力芒果薑慕斯
配熱情果醬及莓果

Coffee or Tea
咖啡或茶

HK\$888 per person
每位港幣888