



New Year's Eve Four-course Set Dinner

除夕四道菜晚餐

Appetiser 頭盤

Salmon Carpaccio with Caviar and Lemon Mustard Dressing

三文魚薄切伴魚子配檸檬芥末汁

Soup 湯品

Pumpkin Soup with Crab Meat and Ginger

薑汁蟹肉南瓜湯

Main Course 主菜

Oven-baked Lamb Rack

with Caramelised Potatoes and Seasonal Vegetables with Rosemary Gravy

烤羊架配焦糖薯仔、時蔬及露絲瑪利汁

or 或

Grilled Beef Tenderloin and Foie Gras with Red Wine Poached Apple, Garlic Mashed Potatoes,
Grilled Zucchini, Madeira Wine, and Mushroom Sauce

鴨肝牛柳配紅酒蘋果、香蒜薯蓉、燒意大利青瓜及馬德拉酒蘑菇汁

or 或

Lobster with Butter and Cod Fillet

with Saffron Baby Potatoes and Asparagus in Champagne Cream Sauce

牛油焗龍蝦拼鱈魚柳伴紅花新薯、蘆筍及香檳忌廉汁

Dessert 甜品

New Year's Eve Dessert Plate

Grand Marnier Sabayon with Strawberries, Vanilla Apple Mousse,
Hazelnut Chocolate Basket, Mango Ginger Mousse, Cookies, and Chocolate

除夕甜品拼盤

香橙草莓沙巴翁、蘋果雲尼拿慕斯、榛子朱古力籃、芒果薑汁慕斯及新年曲奇朱古力

每人港幣 HK\$588 per person

Price is subject to a 10% service charge 以上價目另設加一服務費