

NEW YEAR'S EVE COUNTDOWN SET DINNER
除夕倒數晚宴

Appetiser 前菜

Duck Liver Parfait
with Figs and Red Wine Jelly
鴨肝慕斯配無花果及紅酒果凍

Soup 湯品

Seafood Bouillabaisse
with Aioli and Toasted Baguette
法式海鮮濃湯
配蒜味蛋黃醬及烤法國麵包

Main Course 主菜

Crispy Crackling Pork Belly and Baked Cod Fish
with Mashed Potato Purée, Shallot Confit, and Champagne Sauce
香脆燒豬腩與焗鱈魚
配薯蓉、慢煮紅蔥頭及香檳醬汁

Dessert 甜點

Earl Grey Chocolate Mousse
with Red Wine Poached Pear
伯爵茶朱古力慕斯
配紅酒燴梨

Coffee or Tea
咖啡或茶

HK\$1,188 per person
每位港幣1,188