

24th December, 2018 Christmas Eve Dinner Menu

Amuse Bouche

Mini Minced Pie & Mary Berry's Cake

Alaskan King Crab

Sea-Urchin in Citrus Soy Jelly, Guacamole & Coleslaw

Foie Gras Croquette

Iberico Ham, Pear & Black Garlic Aioli

Carabineros Red Prawn & Octopus

Pickled Mayo & Sansho Powder

Wild Monk Fish Ravioli

Shitake & Champagne Cream Foam

Wagyu Beef Cheek

Braised Daikon, Konnyaku & Okra Tempura

or

Sous-Vided Turkey Roulade

Bread Stuffed, Beans & Cranberries Coulis

Wild Berries Chocolate Tart

Grand Marnier Mousse & Blood Orange Jelly

HK\$1280 per person

All prices subject to 10% service charge