

25th December, 2018 Christmas Dinner Menu

Amuse Bouche

Mini Minced Pie & Mary Berry's Cake

Alaskan King Crab

Sea-Urchin in Citrus Soy Jelly, Guacamole & Coleslaw

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\$880 per person