

31st December, 2018 New Year Eve Dinner Menu

Amuse Bouche

Figs & Iberico Cooked Ham Roll & Chilled Cucumber Gazpacho

Crudo di Hokkaido Botan Ebi

Soya Pearls, Nori Crust, Citrus Lime Dressing & Wasabi Aioli

Sous-Vided French Duck Blood Fillet

Pan-Seared Foie Gras, Radicchio, Quince Jam & Own Jus

Escargot Agnolotti

Fried Onion, Brussel Sprout & Asian Spiced Veal Jus

Brittany Blue Lobster

Yellow Carrot, Black Garlic Mashed & Tamarind Sauce

Australian Wagyu Striploin

Miso Baked Wild Mushroom, Cajun Tortilla & Celeriac Puree

or

Pan-Seared French Turbot Fillet

Crispy Chestnut, Ratte Potato & Ginger Sweetcorn Puree

Peanut Chocolate Slice

Macadamia Candy & Vanilla Pistachio Sauce

HK\$1580 per person

All prices subject to 10% service charge