

24th December, 2020 Christmas Eve Dinner Menu

Mozzarella Ball

Mixed Heirloom Tomato, Grilled Watermelon & White Balsamic Dressing

Pan Fried Cristal Blue Prawn

Stuffed Cherry Stone Clam & Lemon Butter Sauce

Seaweed & Pumpkin Cream Soup

Sea Urchin & Pumpkin Seed

Lobster & Scallop Mousse Tortellini

Langoustines & Champagne Lobster Foam

Grilled USA SRF Wagyu Tenderloin

Truffle Mashed Potato, Porcini & Maitake, Red Wine Sauce

or

Seared French Sea Bass

Sautéed Razor Clams, Grilled Asparagus & Watercress Sauce

72%Chocolate Fondant

Vanilla Ice-cream & French Style White Wine Braised Pear

HK\$ 1488 + 10% service charge per person

****(start at 8:15pm - END)****

All prices subject to 10% service charge