



Christmas Eve Dinner Menu

Thursday, 24 December 2020

涼拌蚌片海蜇頭

Marinated Jellyfish and Sliced Geoduck

梅子煎釀花枝蟹鉗

Simmered Crab Claw with Cuttlefish and Plum Sauce

燕窩龍蝦雪花羹

Braised Bird's Nest Broth with Lobster and Tofu

薑蔥鵝肝爆澳洲特級和牛柳粒

Wok-Fried Superior Australian Wagyu Beef
with Foie Gras, Ginger and Spring Onions

蠔皇原隻南非鮑魚拼鵝掌

Braised Whole South African Abalone with Goose Web
in Supreme Oyster Sauce

上湯瑤柱白舞茸浸時蔬

Poached Seasonal Vegetables
with Conpoy and Maitake Mushrooms in Soup

X.O. 醬燒鵝粒炒米型意粉

Fried Puntalette with Diced Goose in X.O. Chilli Sauce

芋蓉焗西米布甸

Baked Sago Pudding with Taro

蓮香小鳳酥 奶皇金沙球

Baked Lotus Seed Paste Puff

Crispy Sesame Dumpling with Cream Custard and Salted Egg Yolk

\$1,988

每位 per person

所有價目以港元計算另加壹服務費

All prices are in HK\$ and subject to 10% service charge