

THE LOUNGE

Christmas Eve Dinner Menu

Hamachi Crudo Tartare

Pickled Squash | Fresh Wasabi | Kaluga Caviar | Gin
油甘魚他他伴醃南瓜、日式芥末配氈酒特級魚子醬



Pan-Seared Langoustine

Sea Urchin | Bergamot Orange | Black Garlic Aioli
香煎海螯蝦、海膽、佛手柑配黑蒜橄欖油



Roasted Pigeon Consommé

Foie Gras Tortellini | Black Truffle | Young Chive
自家製意大利鴨肝黑松露細香蔥餃子伴乳鴿清湯



Mandarin Vanilla Sorbet with Champagne

柑橘雲喱拿香檳雪葩



Pan-Seared Arctic Char

Carrot and Ginger Mousseline | Baby Roots | Shochu Emulsion | Burnt Rice Crisps
香煎野生紅點鮭魚配甘筍薑慕絲、迷你紅菜頭、燒酌濃醬及脆香米通

or 或

Grilled Mayura Beef

Zucchini Blossom | Apple Red Cabbage | Anna Potato | Perigord Truffle Jus
爐烤和牛扒配意大利青瓜、紅椰菜、馬鈴薯薄片配黑松露汁

or 或

Traditional Roasted Turkey

Pumpkin Mash | Apple Red Cabbage | Caramelized Chestnut | Red Wine Jus
傳統烤火雞伴南瓜蓉、紅椰菜、焦糖栗子配紅酒汁



Warm Christmas Pudding

Vanilla Parfait | Brandy Chantilly
聖誕布甸伴雲喱拿雪糕及白蘭地汁

or 或

Mulled Wine Baba

Winter Berries Compote | Chestnut Ice Cream
聖誕香料酒蛋糕伴燴冬令野莓配栗子雪糕

| 1,388 |