

THE LOUNGE

New Year's Eve Dinner Menu

Tsarskaya Oyster

Baby Beet | Lychee Gel | Mizuna | Gin

法國塔斯卡雅生蠔配甜菜頭、荔枝啫喱、日本蕪菁及氈酒



Pan-Fried Langoustine

Kaluga Caviar | Mango Pickle | Mustard Oil

香煎海螯蝦配魚子醬伴醃香芒及芥末油



Organic Chicken Consommé

Japanese Pumpkin | Bird's Nest | Pata Negra

有機清雞湯配日本南瓜、燕窩、西班牙風乾火腿



Blue Lobster Ravioli

Organic Corn Chowder | Australian Finger Lime | Basil Oil

自製藍龍蝦意大利雲吞配有機粟米周打湯伴澳洲青檸及羅勒油



Pan-Seared Turbot Fillet

Quinoa | Green Pea | Pencil Asparagus Velouté

香燒多寶魚伴藜麥、青豆配蘆筍濃醬



Grilled Japanese Beef Tenderloin

Potato Fondant | Root Vegetables | Zucchini Blossom | White Truffle

爐烤日本牛柳伴脆香薯仔、根菜、意大利青瓜配白松露



Yuzu Sorbet

柚子雪葩



The Golden Clock

Crunchy Passion Fruit Chocolate Cremeux | Rose Champagne Ice Cream

脆香熱情果巧克力忌廉配玫瑰香檳雪糕

| 2,888 |