THE LOUNGE

25 December 2026
Christmas Dinner Menu

ALASKAN KING CRAB
Oscietra Kristal Caviar - Cherry Vinegar Tomato Coulis - Stracciatella Cheese - Crustacean Jelly
阿拉斯加帝王蟹
魚子醬、車厘茄醋番茄濃汁、絲綢乳酪及海鮮啫喱

Soup
CHESTNUT – HOKKAIDO SCALLOP
Chestnut Velouté -Mandarin Foam
北海道帶子伴栗子
栗子忌廉湯、柑橘泡沫

SLOW-ROASTED BUTTERBALL TURKEY
Cognac Velouté Gravy & Cranberry Sauce - Veal Sausages, Sage & Onion Stuffing
Honey Glazed Carrot & Pink Radishes - Sautéed Brussels Sprouts with Pancetta - Baked Butternut Squash Mash
慢烤聖誕火雞
干邑肉汁及紅莓醬、牛仔肉腸、鼠尾草洋蔥內餡、糖漬甘筍及櫻桃蘿蔔、
意式煙肉炒抱子甘藍、焗南瓜薯蓉

Or

AUSTRALIAN M6 WAGYU BEEF STRIPLOIN
Variation of Artichoke - Smoked Aubergine - Black Truffle Potato Croissant
Beef Jus- Sansho Pepper Oil
澳洲 M6 級和牛西冷
各式洋薊、煙燻茄子、黑松露馬鈴薯牛角包、牛肉汁、山椒油

Or

ATLANTIC TURBOT - WHITE TRUFFLE
Morisseau Mussels-Celtuce – Jerusalem Artichoke- Dill Beurre Blanc
大西洋多寶魚伴白松露
法國藍青口、萵筍、菊芋、刁草白酒忌廉汁

Dessert Buffet
Classic Christmas Stollen
德式聖誕果子麵包
Warm Christmas Pudding with Brandy Sauce
聖誕布甸配白蘭地醬
Fruit Mince Pies
水果撻
Classic Panettone
聖誕意大利麵包
Red Currant Choux

All Prices are in HK$ and Subject to 10% Service Charge
所有價目以港元計算另加壹服務費

紅加侖子泡芙
Floating Island
法式蛋白霜伴吉士醬
Panettone Pudding, Vanilla Sauce
聖誕麵包布甸配雲呢拿汁
Gingerbread Pudding
薑餅布甸
Poached Winter Fruit
燴冬令水果
Hazelnut Chocolate Tart
榛子朱古力撻
Black Forest Cake
黑森林蛋糕

| 1,588|

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