THE LOUNGE

31 December 2026
New Year Eve Menu

GAMBERO ROSSO - KRISTAL KAVIAR
Red Prawn Carpaccio - Red Prawn Ceviche - Kumquat - Seaweed Coulis
意大利紅蝦伴魚子醬
紅蝦薄片、檸汁醃紅蝦、金橘、海藻醬汁

FUKUOKA SEA URCHIN - WHITE TRUFFLE
Sea Urchin Tagliatelle - Tomato Jam - Dill Oil
福岡海膽伴白松露
海膽扁意粉、番茄果醬、刁草油

FOIE GRAS - FIG COMPOTE
Sour Cherry – Five Spice Crumble – Cherry & Duck Jus
鴨肝配無花果果醬
酸車厘子、五香金寶、車厘子鴨汁

KAGOSHIMA WAGYU BEEF TENDERLOIN A4 - BLACK TRUFFLE
Grilled Wagyu Beef Tenderloin - Savoy Cabbage- Beef Ragu - Potato Pave
Merlot Wine Jus
A4 級鹿兒島和牛柳配黑松露
烤和牛柳、皺葉甘藍、紅酒牛肉醬、法式千層馬鈴薯
梅洛紅酒汁

Or

JAPANESE KINMEDAI - LEEK
Burnt Leek- Cauliflower Veloute- Salsify - Pil Pil Sauce
日本金目鯛伴韭蔥
烤韭蔥、椰菜花濃醬、婆羅門參、蒜香辣椒橄欖油醬

Dessert Buffet
Cinnamon and Mandarin Crèmeux
肉桂蜜柑忌廉
Chocolate Pudding, Cinnamon Sauce
朱古力布甸配肉桂汁
Pistachio and Raspberry Cake
開心果紅桑子蛋糕
Baked Apple Tart, Vanilla Sauce
焗蘋果撻配雲呢拿汁
Cashew Nut Tart

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

腰果撻
Poached Fruit
燴水果
Classic Tiramisu
經典意大利芝士忌廉奶凍
Green Tea Choux
綠茶泡芙
Macaron Tower
法式蛋白杏仁餅塔

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