



除夕晚宴

New Year's Eve Set Dinner

迎賓有汽酒乙杯

A Glass of Domaine Rolet Cremant du Jura Chardonnay Jura France

天外天三小碟

[D][N][P] 子薑蜜汁叉燒、[P] 黑魚子香煎帶子皇、

[D][N] 柚香脆炸藍水晶蝦

Above & Beyond Chinese Platter

Honey-glazed Barbecued Pork with Pickled Ginger, Pan-fried Scallop with Caviar,

Deep-fried Crystal Blue Prawn with Yuzu

[D][N][P] 椰皇白舞茸桂圓燉花膠

Double-boiled Fish Maw with White Maitake Mushroom and Dried Longan Pulp in Coconut

[D][N][P] 紫玉淮山百合炒澳洲龍蝦球

Wok-fried Australia Lobster Fillet with Fresh Purple Yam and Lily Bulb

[D][N][P] 翡翠蠔皇鮑魚伴關東遼參

Braised Abalone, Kanto Sea Cucumber and Garden Green in Superior Oyster Sauce

[D][N][P] 魚湯星斑稻庭麵

Braised Inaniwa Noodles with Garoupa Fillet in Fish Broth

[N] 杏汁桃膠燉燕窩

Double-boiled Bird's Nest and Peach Gum with Almond Cream

每位\$1,688

Priced at \$1,688 per person

B – Contains Beef 含牛肉

D – Contain Dairy products 含奶製品

N – Contains Nuts 含乾果

P – Contains Pork 含豬肉

V – Vegetarian 素菜

如果你對某些食物敏感，請告知服務人員

Please make your server aware of any food allergies.

所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*