CHRISTMAS WEEK SET DINNER
19-23,27-30 DECEMBER 2026 & 1 JANUARY 2027

聖誕週節慶晚餐
2026 年 12 月 19 至 23 日、27 至 30 日及 2027 年 1 月 1 日

成人 每位 **$688** per adult
1 Starter + 1 Second Course + 1 Soup + 1 Main Course + 1 Dessert + Free-flow Beverages
1 頭盤 + 1 第二道菜 + 1 湯 + 1 主菜 + 1 甜品 + 無限添飲指定餐飲

小童 每位 **$388** per child (ages 3-11 歲)
1 Soup + 1 Main Course + 1 Dessert + Free-flow Beverages
1 湯 + 1 主菜 + 1 甜品 + 無限添飲指定餐飲

STARTER 頭盤

Seasonal Oyster (4 pcs)
時令生蠔 (4 隻)

Unlimited Seasonal Oyster (Additional $88)
無限享用時令生蠔 (另加 $88)
Includes Selected Shooters 精選特色生蠔雞尾酒

World Seafood Tower 環球海鮮塔
Lobster, Snow Crab Leg, Sake-marinated Abalone, Sea Prawn, Sea Whelk
龍蝦、雪蟹腳、清酒鮑魚、海蝦、海螺

Lobster Carpaccio with Homemade Lobster Oil and Spring Onion Aglio e Olio
龍蝦薄片配自家製龍蝦油及香蔥蒜蓉橄欖油

SECOND COURSE 第二道菜

Lobster Thermidor
法式焗龍蝦 [A] [D]

SOUP 湯

Soup of the Day
是日餐湯 [D]

Classic Lobster Bisque (Additional $88)
經典法式龍蝦湯 (另加 $88) [A] [D]

MAIN COURSE 主菜

Grilled U.S. Double Gold Ribeye Steak
烤美國特級肉眼扒 [D]
Served with Red Wine Sauce, Potato Pavé, Seasonal Vegetable
配紅酒汁、法式千層薯仔、時令蔬菜

Grilled Pork Rack
香烤豬鞍 [A] [P]
Served with Red Wine Sauce, Potato Pavé, Seasonal Vegetable
配紅酒汁、法式千層薯仔、時令蔬菜

[A] – Contains Alcohol 含酒精 [B] – Contains Beef 含牛肉 [D] – Contains Dairy Products 含奶製品
[N] – Contains Nuts 含乾果 [P] – Contains Pork 含豬肉 [V] – Vegetarian素菜

*To be enjoyed by the whole table 需全桌一同享用
Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費 (B)

Grilled Grass-fed Lamb Rack
烤草飼羊架
Served with Red Wine Sauce, Potato Pavé, Seasonal Vegetable
配紅酒汁、法式千層薯仔、時令蔬菜 **[A] [D]**

Pan-seared Free-range Chicken Breast with Creamy Mustard Mushroom
香煎走地雞胸配忌廉芥末蘑菇 **[A] [D]**

Spiced Duck Leg with Low-GI Rice
紫蘇川椒鴨腿肉配低升糖飯 **[A] [D]**

Catch of the Day with Tomato Concassé, Pearl Barley, Water Chestnut and Aged Dried Mandarin Peel
是日鮮魚配番茄、珍珠大麥、馬蹄粒及陳皮 **[D]**

Australian Beef Tomahawk (1.2 kg, for 4 persons) (Additional $298)
澳洲牛斧頭扒 (1.2 公斤、供四位用) (另加 $298) **[D]**
Served with French Fries, Baby Broccoli **配薯條**、小西蘭花

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Add-ons 滋味升級

Pan-fried Foie Gras (1 pc) (Additional $88)
香煎鴨肝 (1 件) (另加 $88)

Grilled Fresh Lobster (half) (Additional $128)
烤新鮮龍蝦 (半隻) (另加 $128) **[A] [D]**

Grilled Fresh Lobster (whole) (Additional $208)
烤新鮮龍蝦 (1 隻) (另加 $208) **[A] [D]**

DESSERT 甜品

Free-flow GODIVA Soft Serve
無限享用 GODIVA 軟雪糕 **[D]**

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Add-ons 滋味升級

Christmas Black Forest Cake (Additional $48)
聖誕限定黑森林蛋糕 (另加 $48) **[D] [N]**

Dessert of the Day (Additional $48)
是日精選甜品 (另加 $48) **[D] [N]**

FREE-FLOW BEVERAGE 無限添飲餐飲

Wine 葡萄酒	Selected Sparkling, White or Red Wine 精選氣泡酒、白酒、紅酒
Sake 清酒	Selected Japanese Sake 精選日本清酒
Mocktail 無酒精雞尾酒	Tropical Paradise **熱情天堂** Pineapple Juice, Guava Juice, Grenadine 菠蘿汁、番石榴汁、石榴糖漿
Juice 果汁	Orange Juice 橙汁
Coffee 咖啡	Selected Coffee 精選咖啡
Tea 茶	English Breakfast, Grand Jasmine, Chamomile 英式早餐茶、高級茉莉花茶、洋甘菊茶

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