除夕煙花晚宴

New Year's Eve Fireworks Set Dinner

[D][N][P] 大紅乳豬件、[D][N][P] 黑魚子香煎北海道帶子皇、
[D][N][P] 柚香脆炸藍水晶蝦
Barbecued Suckling Pig, Pan-fried Hokkaido King Scallop with Black Caviar,
Deep-fried Crystal Blue Prawn with Pomelo

[D][N][P] 皇湯鮮蟹肉燴官燕
Braised Imperial Bird's Nest with Crab Meat inSuperior Chicken Broth

[D][N][P] 蘭亭百合炒龍蝦球
Wok-fried Spotted Lobster with Chinese Kale and Lily Bulb

[D][N][P] 荷香麒麟蒸星斑件
Steamed Spotted Garoupa Fillet with Yunnan Ham and Shiitake Mushroom in Lotus Leaf
Or 或
[D][N][P] *XO* 醬雲南蘆筍貴妃耳炒星斑件
Wok-fried Spotted Garoupa Fillet with Yunnan Asparagus and
Pink Wood Ear Mushroom in XO Sauce

[B][D][N] 金蒜野菌爆炒澳洲和牛
Stir-fried Australian Wagyu Beef Cube with Crispy Garlic and Wild Mushroom
Or 或
[B][D][N] 蔥燒和牛面頰肉
Braised Wagyu Beef Cheek with Spring Onion

[D][N][P] 蝦籽鮑汁鮮鱉花膠稻庭麵
Inaniwa Udon with Fresh Fish Maw and Shrimp Roe in Abalone Sauce

[D][N] 桃膠雪蓮子開心果露
Sweetened Pistachio Cream with Peach Resin and Snow Lotus Seed

[N][P] 天外天美點薈萃
Above & Beyond Petit Four

每位*$1,988* 配香檳一杯 (兩位起)
Priced at $1,988 per person
with a glass of Charles de Cazanove Tradition Tete de Cuvee Brut NV, Champagne (Minimum 2 persons)

廚師精選 *Chef's Recommendation*

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*