

## 除夕晚宴 New Year's Eve Set Dinner

[D][N][P] 子薑蜜汁叉燒、[D][N][P] 松露野菌煎北海道帶子皇、[D][N] 香芒脆炸藍水晶蝦、[N]魚子醬茶燻蛋

Honey-glazed Barbecued Pork with Pickled Ginger,
Pan-fried Hokkaido King Scallop with Black Truffle and Wild Mushroom,
Deep-fried Crystal Blue Prawn with Mango,
Smoked Egg with Oolong Tea and Caviar

(每檯任選頭盤三款 Choice of three Appetisers per table)

[D][N][P] 椰皇白舞茸桂圓燉花膠

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

[D][P] 金湯芙蓉星斑件

Steamed Garoupa Fillet with Egg White in Superior Chicken Broth Or 或

[D][N][P] 蘭亭百合炒星斑球

Wok-fried Spotted Garoupa Fillet with Chinese Kale and Lily Bulb

------[D][N][P] 極品 *XO* 醬蒸澳洲龍蝦 (半隻)

Steamed Australian Lobster (half) with Homemade XO Sauce

[B][D][N][P] 金盞翡翠羊肚菌炒澳洲和牛粒

Wok-fried Australian Wagyu Beef Cube with Morel Mushroom and Seasonal Vegetable in Crispy Basket Or 或

> [B][D][N] 川香藤椒醬燒牛肋骨 Braised Beef Rib in Brown Sauce with Rattan Pepper

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[D][N][P] 蝦子蟹粉乾撈稻庭麵 Inaniwa Udon with Shrimp Roe and Hairy Crab Cream

[D][N] 金箔燕窩栗子露 Chilled Chestnut Cream with Bird's Nest and Sago

> [N][P] 天外天美點薈萃 Chinese Petit Four

每位\$1,888 配香檳一杯
Priced at \$1,888 per person
with a glass of Charles de Cazanove Tradition Tete de Cuvee Brut NV, Champagne

[B] 含牛肉 Contains Beef

[D] 含奶製品 Contains Dairy products

[V] 素菜 Vegetarian

[N] 含乾果 Contains Nuts

[P] 含豬肉 Contains Pork

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