

25th November 2021

Thanksgiving Dinner

APPETIZER

Roasted Butternut Squash

Pink Shrimp, Radish and Green Shiso

OR

Baby Spinach Soup

Crème Fraîche, Tomato Concassé and Extra Virgin Olive Oil

MAIN COURSE

Sous Vide Turkey Breast

Sautéed Brussels Sprouts and Baby Carrots, Mashed Potato, Sausage Stuffing and Gravy

OR

Pan Roasted Monkfish Tail

Baked Celeriac and Roasted Potatoes,
Yellow Bell Pepper Coulis and Brussels Sprouts

OR

Grilled 8oz 14 Days Dry Aged Canadian Beef Striploin

Mashed Potato, Sautéed Brussels Sprouts and Baby Carrots

DESSERT

White Wine Poached Williams Pear

Chocolate Sauce and Fresh Red Currants

Coffee or Tea

\$538 PER PERSON

RESTAURANT

Enquiries and Booking: 2830 9562 or restaurant@hkfc.com