

***CHRISTMAS EVE
DINNER MENU 2025***

First Course

Duck Prosciutto Salad

roasted beetroot, poached pear, toasted seeds
shaved foie gras, aged balsamic vinegar

Second Course

Esqueixada

salted cod fish, tomatoes, black olives, parsley

Third Course

Scallop Grenobloise

braised endives, capers, lemon butter sauce

Main Course

Crab Casarecce

asparagus, garlic, parsley, creamy white wine sauce
or

Turkey Fricassee Casserole

king prawn, mushrooms, pearl onions, crustaceans sauce
or

Chargrilled Kagoshima Sirloin

brussels sprouts, honey roasted carrots, roasted herbs potatoes, beef jus

Dessert

Mini Dark Chocolate Praline Lava

raspberry, peach mousse crunchy crumble glass, matcha ice cream

Coffee or Tea

HK\$1038 per person

Including free flow of Veuve Clicquot Champagne throughout the dinner

RESTAURANT