

EXPERIENCE THE ART OF THE PLATES.
TO LIVE A TRUE MOMENT AT THE TABLE,
BEGINS WITH A DREAM AND CONTINUES
ON TO SIMPLICITY.

BEVERAGE

WINE

		GLASS	BOTTLE
CHAMPAGNE & SPARKLING WINE			

NV	VEUVE CLICQUOT YELLOW LABEL BRUT	180	928
NV	RUINART 'R DE RU INART', CHAMPAGNE, FRANCE	220	1190
NV	PROSECCO, BOTTER “VIA DELLE CAMELIE, ITALY	130	630
2022	CHABLIS DOMAINE OUDIN, FRANCE	190	900
2018	CHARDONNAY, STARMONT, CALIFORNIA, U.S.A.	150	720
2022	SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUH, NEW ZEALAND	170	580

RED

2020	FAIVELEY BOURGOGNE ROUGE BURGUNDY, FRANCE	220	1080
2016	GRAN RESERVA, LAN, RIOJA, SPAIN	170	800
2023	CABERNET SAUVIGNON, CANYON ROAD, USA	120	580

WATER

ACQUA PANNA [750ML]	78
SAN-PELLEGRINO [750ML]	78

SOFT DRINKS

COKE, DIET COKE, SPRITE, GINGER ALE, GINGER BEER	65
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JUICES

ORANGE, CARROT, MANGO, GRAPEFRUIT, APPLE	75
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Prices are in HKD and subject to 10% service charge.
所有價目以港幣計算及另加一服務費。

NEW YEAR'S EVE FULL BUFFET DINNER 除夕自助晚餐

每位 \$1288 per person
兒童[5至11歲]每位 \$688 per child [aged 5 to 11]

APPETISER 前菜

SEAFOOD ON ICE
時令冰鎮海鮮

LOBSTER, ABALONE, CRAB LEG, SEA WHELK,
PRAWN, OYSTER, CLAMS
龍蝦、鮑魚、蟹腳、海螺、蝦、生蠔、蜆

SALMON CAVIAR, SMOKED FISH SELECTION
三文魚籽、精選煙燻魚

ANTIPASTI 凍盤

FOIE GRAS PATE & TERRINE SELECTION
鵝肝醬及凍批拼盤

SALAD & ANTIPASTI
沙律及意式前菜

ASSORTED CHEESE & COLD CUT SELECTION
精選芝士及冷盤

DAILY SOUP 是日精選湯

CARVING STATION 精選燒烤

BEEF WELLINGTON 威靈頓牛柳

PISTACHIO CRUSTED LAMB RACK 開心果脆皮羊架

ROASTED CANADIAN PORK 烤加拿大豬肉

BRUSSEL SPROUT WITH BACON 抱子甘藍配煙肉

STEWED LENTILS 燉扁豆

GRILL ASSORTED VEGETABLES 烤時令蔬菜

BBQ STATION 精選燒烤

SIGNATURE PECKING DUCK & SUCKLING PIG
招牌北京填鴨及乳豬

SERVED WITH PANCAKE, BAO, LEEK, CUCUMBER,
MELON, AMUR CAVIAR
配饅頭、刈包、京蔥、青瓜、蜜瓜、阿穆爾魚子醬

[M] Signature [V] Vegetarian [G] Gluten Free
[D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans
Please let us know if you have any food allergies or special dietary requirements.

Prices are in HKD and subject to 10% service charge.

[M]招牌 [V] 素食 [G] 不含麩質 [D] 無乳製品 [SS] 可持續食材 [N] 含有堅果 [C] 甲殼類
如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

NEW YEAR'S EVE FULL BUFFET DINNER
除夕自助晚餐

HOT SECTION 精選熱盤

ROASTED DUCK BREAST WITH GREEN PEPPERCORN SAUCE
烤鴨胸配青胡椒汁

BUTTER ROASTED KING PRAWNS WITH SAFFRON SAUCE [ss][c]
烤牛油大蝦配藏紅花汁 [ss][c]

SCALLOP THERMIDOR GRATIN
法式芝士焗帶子

POTATO GNOCCHI WITH MORELS & TRUFFLE
烤焗薯糰配羊肚菌及黑松露

ASIAN SECTION 亞洲風味

WOK FRIED YAM, ASPARAGUS & LILY BULB
鑊炒淮山、蘆筍及百合

CRAB MEAT GRATIN [ss][c]
焗烤蟹肉 [ss][c]

E-FU NOODLE WITH LOBSTER, TRUFFLE & CHEESE [ss][c]
芝士黑松露焗龍蝦伊麵 [ss][c]

WOK FRIED BEEF & FOIE GRAS GARLIC BLACK PEPPER SAUCE
鑊炒蒜香黑椒牛肉配鵝肝

KIDS STATION 兒童精選

FRIED CHICKEN 炸雞

FRENCH FRIES 薯條

HOMEMADE PIZZA 是日薄餅

MAC & CHEESE 芝士通心粉

MINI BURGER 迷你漢堡

SWEET 甜品 [V]

ASSORTED CAKES & PETIT PATISSERIE
各式蛋糕及糕點

ICE CREAM STATION
精選雪糕

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