



CHRISTMAS DINNER

24 & 25 DECEMBER 2024 | 6.30 P.M. TO 10.30 P.M.

188* per person

SET MENU A

迷迭香火鸡叉烧	Honey-glazed Roasted Rosemary Turkey
燕巢带子	Deep-fried Honeycomb Scallop, Salted Egg Yolk Powder
大红乳猪件	Traditional Roasted Suckling Pig with Sesame Sauce

原盅佛跳墙 Mini Buddha Jumps Over the Wall

可可陈醋煎和牛 脯, 松露野菇, 炸土豆泥	Pan-fried Grade 4 Kagoshima Wagyu Beef in Vintage Vinegar Sauce with Chocolate, Truffled Wild Mushrooms, Deep-fried Mashed Potato
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香煎鲈鱼,
浓汤烩饭 Stewed Fragrant Rice with Superior Broth, Fried Chilean Sea Bass

杏仁雪花	Almond Ice
蜂巢黑糖糕	Black Sugar Cake
芝士球	Cheesy Glutinous Rice Ball
豆沙圣诞树酥	'Christmas Tree' Red Bean Pastry

SET MENU B

迷迭香火鸡叉烧	Honey-glazed Roasted Rosemary Turkey
燕巢带子	Deep-fried Honeycomb Scallop, Salted Egg Yolk Powder
大红乳猪件	Traditional Roasted Suckling Pig with Sesame Sauce

鲜蟹南瓜肉丸
汤伴炸香葱馒头 Fresh Crab and Meatball in Pumpkin Soup, Deep-fried Spring Onion Mantou

麻辣焗鲈鱼伴时蔬, 炸土豆泥	Oven-baked Chilean Sea Bass with Mala Sauce, Seasonal Vegetables, Deep-fried Mashed Potato
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老抽香油西
澳龙虾焗伊面 Simmered Eefu Noodles with West Australian Lobster in Dark Soya and Fragrant Oil

杏仁雪花	Almond Ice
蜂巢黑糖糕	Black Sugar Cake
芝士球	Cheesy Glutinous Rice Ball
豆沙圣诞树酥	'Christmas Tree' Red Bean Pastry

*Prices are subject to service charge and prevailing government taxes. Menu is subject to change without prior notice.

JAD 玉