



NEW YEAR'S EVE

5-COURSE SET DINNER

除夕夜五道菜晚餐

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

OCTOPUS CARPACCIO

八爪魚薄片

Pumpkin Hot Sauce, Smoked Crème Fraîche & Finger Lime
南瓜辣汁、煙燻法式酸忌廉及手指檸檬

BLACK TRUFFLE ARTICHOKE SOUP

黑松露雅枝竹湯

Toasted Hazelnuts
烤榛子

ORGANIC CHICKEN & MOREL BALLOTINE

有機雞肉釀羊肚菌卷

Morel Velouté, Grilled Baby Leek & Herb Salad
羊肚菌濃汁、烤嫩韭蔥及香草沙律

(Choose one 選擇一款)



SLOW-ROASTED VENISON TENDERLOIN

慢烤鹿柳

Parsnip Purée, French Beans with
Smoked Almonds & Blackcurrant Red Wine Sauce
白甘筍蓉、法邊豆配煙燻杏仁及黑醋栗紅酒汁

OR 或

AUSTRALIAN BLACK ANGUS BEEF STRIPLOIN MB6+

澳洲黑安格斯 MB6+ 西冷牛扒

Mashed Potatoes, Rainbow Carrots with Black Truffle Red Wine Sauce
薯蓉、彩虹甘筍配黑松露紅酒汁

OR 或



SMOKED TROUT FILLET

煙燻鱒魚柳

Jerusalem Artichokes, Savoy Cabbage in Jalapeño Butter,
Trout Caviar & Saffron Beurre Blanc
耶路撒冷雅枝竹、墨西哥辣椒牛油炒皺葉椰菜、鱒魚籽及番紅花白酒牛油汁

WARM CHOCOLATE TART WITH BLOOD ORANGE

暖心朱古力撻配血橙

Blood Orange Caramel, Gold Flakes with MÖVENPICK Vanilla Dream Ice-cream
血橙焦糖、金箔配 MÖVENPICK 雲呢拿夢幻雪糕

HK\$ 1,088 per person 每位

120-MINUTE FREE-FLOW BEVERAGES | 120 分鐘無限暢飲

Non-alcoholic Beverages 無酒精飲品	+HK\$ 48
Selected Beers 精選啤酒	+HK\$ 128
Selected Wines & Prosecco 精選葡萄酒及氣泡酒	+HK\$ 168
Selected Champagne 精選香檳	+HK\$ 200

Available on 31 December 2026 from 6pm to 10pm 於 2026 年 12 月 31 日晚上 6 時至 10 時供應
Subject to a 10% service charge 另收取加一服務費



Signature 招牌菜



Vegetarian 素菜

Vegetarian options are available upon request. Please inform our service team of any special dietary requirements.
可根據要求提供素食選擇。如閣下對任何食物有特別要求，請與我們的服務團隊聯絡。