

THE FULLERTON

OCEAN PARK HOTEL • HONG KONG

NEW YEAR'S EVE DINNER SEMI-BUFFET

除夕半自助晚餐

Special Amuse Bouche Per Person 每人一款精選餐前小食 (Pre-selected before arrival 需提前選擇)

AMUSE BOUCHE 餐前小食

Marinated Canadian Lobster Served with Bergamot Citrus Salad

醃加拿大龍蝦配佛手柑橘沙律

Nectarine Purée Served with Pantelleria Caper and Beetroot Gelée

桃駁李蓉配酸豆及紅菜頭果凍

or 或

Insalata di Indivia Served with Stracciatella Cheese Flan

苦苣沙律配軟芝士及果餡餅

Endive, Apple, Mini Stracciatella Cheese, Flan, Salad, White Balsamic, Honey

苦苣菜、蘋果、迷你軟芝士、果餡餅、沙律、白葡萄酒香醋、蜜糖

APPETISER 前菜

Buffalo Caprese Salad, Pecorino Cheese with Rocket Leaf and Artichoke, Smoked Duck Breast with Balsamic Glaze, Lemon Seafood Salad, Parmigiana di Melanzane, 48-hour Dry Aged Pecorino Cheese, Soy-cured Tuna with Miso Rice
水牛芝士番茄沙律、意大利羊奶芝士配火箭菜及雅枝竹沙律、煙燻鴨胸配濃縮意大利黑醋、檸檬海鮮沙律、焗千層茄子、48小時風乾意大利羊奶芝士、醬香吞拿魚配味噌飯

SOUP 湯

Lobster Soup, Creamy Mushroom Soup

龍蝦湯、野菌忌廉湯

PASTA AND RISOTTO 即製意粉及意大利飯

Cacio e Pepe Rigatoni, Gnocchi alla Sorrentina, Homemade Ravioli Stuffed with Spinach and Olive, Homemade Prawn Casarecce, Classic Bolognese Lasagna, Carnaroli Seafood Risotto
黑胡椒芝士長通粉、香焗意大利薯仔麵糰、自家製菠菜意大利雲吞配橄欖、自家製大蝦麻花捲意粉、經典肉醬千層麵、海鮮意大利飯

LIVE GRILL 現烤海鮮及烤肉

Orbetello Sea Bass, Grilled Lobster, Herb-marinated Prawn,

Slow-cooked BBQ Pork Rib, Wagyu, Corn Fed Chicken

意大利海鱸魚、燒龍蝦、香草大蝦、慢煮豬肋骨、和牛、穀飼烤雞

DESSERT PLATTER 甜品拼盤

(One Set Per Person 每人可享一份)

Tiramisu, New Year Zuccotti Italian Parfait, Hazelnut Creme Brûlée,

Torta Caprese, Champagne Panna Cotta

意大利芝士蛋糕、意大利圓頂蛋糕、榛子焦糖燉蛋、意大利朱古力杏仁蛋糕、意式香檳奶凍

HK\$898 per adult 成人每位港幣898元

HK\$450 per child (aged 3 to 11) 兒童每位港幣450元(3至11歲)

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern. Prices are in Hong Kong dollars and subject to a 10% service charge. The offer cannot be used in conjunction with other promotions or discounts. A non-refundable deposit of HK\$500 is required within 72 hours after reservation has been made. 為閣下健康著想，如閣下對任何食物有過敏反應，請告知餐廳職員。以上價錢以港幣計算，並另收加一服務費。此優惠不可與其他推廣或折扣同時使用。 預訂後72小時內需繳付按金港幣500元，訂金不設退回。



NEW YEAR'S EVE DINNER SEMI-BUFFET 除夕半自助晚餐

FESTIVE FREE-FLOW WINE PACKAGES 無限暢飲套餐

Elevate your dining experience with one of the free-flowing wine packages below 額外升級享用以下無限暢飲套餐：

2-hour Free-flow Package

2小時無限暢飲套餐

Champagne Veuve Clicquot Ponsardin, Brut, Yellow Label, France, NV
Chardonnay, Vecchia Torre, Salento, Puglia, Italy, 2021
Negroamaro, Vecchia Torre, Salento, Puglia, Italy, 2019

每位港幣HK\$598元 per person

2-hour Premium Free-flow Package

2小時升級無限暢飲套餐

Champagne Henri Giraud, Brut, M.V.17, France, NV
Chardonnay, Collezione Privata, Isole e Olena, Tuscan, Italy
Barbaresco, Francesco Verso, Piedmont, Italy

每位港幣HK\$2,188元 per person

Additional charge of HK\$100 for extra 30 minutes for Free-flow Package and HK\$500 for Premium Free-flow Package
另加港幣100元可額外享用無限暢飲套餐 30分鐘；另加港幣500元可額外享用升級無限暢飲套餐 30分鐘

