



Nordic Festive

5-course Set Dinner

北歐聖誕五道菜美饌晚餐

HK\$ 1,288 per person 每位

90 minutes Free-flow | 90分鐘無限暢飲

Selected Red & White Wine 精選紅酒及白酒 HK\$328

Selected Champagne, Red & White Wine 精選香檳、紅酒及白酒 HK\$408

Available from 24 to 25 December 2025 於2025年12月24日至25日供應

Subject to a 10% service charge 另收取加一服務費

FINOS

Finland ▪ Iceland ▪ Norway ▪ Denmark ▪ Sweden

ATLANTIC LOBSTER & TROUT IKURA

大西洋龍蝦配醃鱒魚子

Marinated Trout Roe, Yuzu Kosho Mayonnaise, Chives & Mini Buckwheat Blinis

醃鱒魚子、日式柚子胡椒蛋黃醬、法蔥及迷你蕎麥鬆餅

NORDIC SHARED CHRISTMAS APPETISERS

北歐聖誕精選拼盤

Signature Gravad Lax with Hovmästarsås

招牌甜菜頭漬三文魚配芥末刁草醬

Organic Pork Pâté & Lingonberry Sauce

有機豬肝醬及越橘莓汁

Baltic Herring Taster with Dill Potatoes

波羅的海希靈魚三重奏配刁草薯仔

Hot-smoked Salmon & Tarragon Sour Cream Sauce

熱燻三文魚配龍蒿酸忌廉醬

'Rosolli' Salad with Beetroot, Potato, Gherkin & Apple

甜菜頭沙律配薯仔、黃瓜及蘋果

CREAMY SMOKED OYSTER, LEEK & POTATO SOUP

煙燻生蠔大蒜薯仔濃湯

Dashi & Marinated Shishamo Roe

昆布柴魚高湯及醃漬多春魚子

CASTAING DUCK BREAST ROSSINI & FOIE GRAS

法國 CASTAING 羅西尼鴨胸配鵝肝

Duck Leg Confit, Potato Cake with Black Truffle Ponzu & Duck Jus

油封鴨腿薯仔批配黑松露柑橘醬油及鴨肉汁

OR 或

MISO-BBQ BLACK COD FILLET

黑鱈魚西京燒

Shiitake & Porcini Risotto, Wilted Greens, Pickled Ginger & Caviar Beurre Blanc

香菇牛肝菌意大利燴飯、嫩葉蔬菜、醃漬薑片及法式魚子醬白忌廉汁

OR 或

AUSTRALIAN O'CONNOR PREMIUM BLACK ANGUS STRIPLOIN STEAK

澳洲 O'CONNOR 頂級黑安格斯西冷

Nori Butter, Smoked Celeriac Purée, Caramelised Shallots & Sanshō Pepper Red Wine Sauce

海苔牛油、煙燻芹菜根蓉、焦糖紅蔥及山椒紅酒汁

GINGERBREAD & WHITE CHOCOLATE 'NAMELAKA'

白朱古力慕絲配薑餅

Valrhona Ivoire 35%, Star Anise-marinated Blackberries & Gingerbread Crumble

Valrhona Ivoire 35% 白朱古力、八角醃漬黑莓及薑餅碎