



NEW YEAR'S EVE

4-COURSE SET DINNER

除夕夜四道菜晚餐

FINOS

Finland • Iceland • Norway • Denmark • Sweden

NORDIC SEAFOOD PLATTER

北歐海鮮拼盤

Atlantic Lobster (Half), Smoked Arctic Shrimps, Blue Mussels & Baby Clams with Roasted Garlic Aioli & Raspberry Mignonette

大西洋龍蝦(半隻)、煙燻北極蝦、藍青口及
鮮蜆配烤蒜蓉蛋黃醬及覆盆子木犀草汁

CREAMY THREE-MUSHROOM SOUP

三式菇菌濃湯

Morel, Porcini & King Oyster Mushrooms

羊肚菌、牛肚菌及蠔菇

PREMIUM PEPPER STEAK

嫩煎頂級胡椒牛柳

Kampot-pepper Crusted O'Connor Black Angus Beef Tenderloin,
Charred Leeks, Roasted Garlic Mashed Potatoes & XO Cognac Sauce

貢布胡椒 O'Connor 黑安格斯牛柳、烤韭蔥、香蒜薯蓉及 XO 干邑汁

OR 或

SMOKE-GRILLED HALIBUT FILLET

煙燻烤比目魚柳

Mashed Potatoes, Parsnip Purée, French Beans,
Heirloom Tomatoes & Foyot Béarnaise

薯蓉、白甘荀蓉、法邊豆、復古番茄及法式福釉伯那西醬汁

FINDS PAVLOVA

FINDS 百露華蛋白霜蛋糕

Passion fruit Curd, Mascarpone Cream & Marinated Raspberries

熱情果漿、馬斯卡邦忌廉及醃漬覆盆子

HK\$ 1,088 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 on 31 December 2025, 6pm to 10pm 於2025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