
NEW YEAR'S EVE

20 SET DINNER 23

FINOS

Finland ▪ Iceland ▪ Norway ▪ Denmark ▪ Sweden

ARCTIC KING CRAB

北極帝王蟹

Sea Urchin & Cauliflower Crème

海膽及椰菜花忌廉

Lobster Gelée & Trout Caviar

龍蝦果凍及鱒魚子醬

Wine Pairing 餐酒配搭 | Moët & Chandon Impérial Brut NV

SLOW-ROASTED OCTOPUS

慢烤八爪魚

Potatoes, Celeriac & Black Truffle

薯仔、芹菜及黑松露

Wine Pairing 餐酒配搭 | Montes Limited Selection Sauvignon Blanc



SMOKED BLUE MUSSEL & 'BERGEN' VENUS CLAM SOUP

煙燻藍青口及卑爾根花蛤湯

Aquavit, Shallots, Tomatoes & Cream

阿夸維特蒸餾酒、紅蔥頭、番茄及忌廉



PAN-FRIED SILVER COD FILLET

香煎銀鱈魚

Braised 'Beluga' Lentils, Caramelised Jerusalem Artichokes, Baby Carrots

燉小扁豆、焦糖耶路撒冷雅枝竹及甘筍苗

Porcini Beurre Blanc

牛肝菌白忌廉醬汁

Wine Pairing 餐酒配搭 | De Bortoli Family Selection Chardonnay

or 或

ROASTED US PRIME RIB EYE STEAK

香烤美國頂級肉眼扒

Potato & Garlic Cream Gratin, Grilled Green Beans

法式焗香蒜忌廉薯仔及香烤青豆

Triple Peppercorn Sauce

三色胡椒汁

Wine Pairing 餐酒配搭 | E. Guigal Côte du Rhône Rouge



ALMOND & HAZELNUT PRALINE TART

杏仁及榛子果仁撻

73% Dark Chocolate

73%黑朱古力

Gooseberries Marinated with Star Anise

八角醃製醋栗

HK\$ 788 per person 每位

Wine Pairing 餐酒配搭 | HK\$ 288 | 3 glasses 杯