BUBBLES & PEARLS NEW YEAR'S EVE SOIRÉE MENU

璀璨除夕美饌盛宴菜單

31 December 2025 2025年12月31日供應

Seafood Tower

海鮮塔⑩

Pink Prawn Sashimi (4 pcs), Alaska King Crab Leg (200g), Whelks (6 pcs), Razor Clams (6 pcs), Prawns (6 pcs) Served with Cocktail Sauce, Yuzu Shiso Dressing and Lemon

粉紅蝦刺身(4隻)、阿拉斯卡皇帝蟹腳(200克)、海螺(6隻)、蟶子(6隻)、凍蝦(6隻) 配 雞尾酒汁、柚子紫蘇汁、檸檬

Served with Champagne (375 ml)

配香檳 (375毫升)

Champagne Barons de Rothschild, Brut, NV

\$788

Kaluga Caviar (10g) 達氏鯙魚子醬 (10克) ∞

Served with Warm Blinis, Sour Cream, Shallot, Egg White & Yolk, Chive 配布林餅(多)⑥)、酸忌廉(多)⑥、紅蔥(炒、雞蛋(⑥、法國青蔥(炒)

\$488

Pairing with a glass of Rosé Champagne (75 ml)

加配玫瑰香檳一杯 (75毫升)

Champagne Laurent-Perrier, Cuvée Rosé, NV

\$138











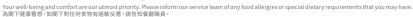




含貝類海鮮 Contains Shellfish







Prices are in Hong Kong dollars and subject to a 10% service charge. 以上價錢以港幣計算,並另收加一服務費。





Artisanal Cheese Selection

精選芝士拼盤

Served with Truffle Honey, Fig Jam, Apricot, Toasted Sourdough

配松露蜜糖(>)、無花果醬(>)、杏脯(>)、烘酸種麵包(>)

\$368

Ibérico Charcuterie 伊比利亞黑毛豬拼盤變

Hand-carved Jamón Ibérico, Ibérico Chorizo de Cebo, Ibérico Salchichón de Cebo, Wild Boar Terrine with Walnut Served with Marinated Olives, Picos, Toasted Sourdough 手切西班牙伊比利亞黑毛豬火腿、西班牙伊比利亞黑毛豬辣香腸、

西班牙伊比利亞黑毛豬風乾腸、合桃野豬肉醬

\$488

Artisanal Cheese Selection & Ibérico Charcuterie

精選芝士及伊比利亞黑毛豬拼盤②◎

A Selection of 3 Cheeses, Hand-carved Jamón Ibérico, Ibérico Chorizo de Cebo, Ibérico Salchichón de Cebo, Wild Boar Terrine with Walnut Served with Truffle Honey, Fig Jam, Apricot, Toasted Sourdough, Picos Bread, Marinated Olives 3款精選芝士、手切西班牙伊比利亞黑毛豬火腿、西班牙伊比利亞黑毛豬辣香腸、 西班牙伊比利亞黑毛豬風乾腸、合桃野豬肉醬

配松露蜜糖(鲫、無花果醬(鲫、杏脯(鲫、烘酸種麵包(鲫)。數、醃橄欖(鲫)









