

**CELEBRATE NEW YEAR'S EVE
LA BELLE ÉPOQUE
CRAFTED BY CHEF EYCK ZIMMER**

Sea Urchin & Egg Sabayon

kristal caviar

Langlet Nature, Blancs de Blanc 1er Cru, Champagne, France 1997 (Jéroboam)

Crown of Alaskan Crab

green asparagus "chaud-froid"

Duck Consommé Belle Époque

beetroot & black trumpet

Blue Lobster "Wellington"

carrot confit • gingers & basil butter sauce

*Chassagne-Montrachet 1er Cru 'Clos Saint Jean', Henri de Villamont
Burgundy, France 2023 (HKJC Private Label)*

Pigeon à la Presse

étuvée of vegetables • pommes mousseline • black truffle sauce

Pommard, Domaine Saint-Marc, Burgundy, France 2023 (HKJC Private Label)

Whipped Brie "Mille-Feuille"

cranberries • celery & hazelnuts

Chef Eyck's Sweet "Fabergé Egg"

Tea & Coffee - Sweet Frivolities Paris 1880

8 - course 2,688 per person

Sommelier's Wine Pairing - 3 glasses 688

If you have any food allergies, please inform our staff.