

CHRISTMAS EVE SET DINNER

Boston Lobster & Melon Salad

Iberico ham • garden cress

Dauby Brut, Blanc de Noir Grand Cru, Champagne, France 2018

Chicken & Wild Mushroom Consommé

chicken wing confit • root vegetables

Seared Foie Gras

duck confit • white onion tart • red wine sauce

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

Dover Sole “Véronique”

green asparagus • grapes • champagne sauce

or

Beef Wellington

pommes mousseline • garden vegetables • black truffle sauce

or

Slow-roasted Australian Wagyu Lamb Loin

Anna potatoes • Kenya beans • bacon • button onion parsley • lemon crust • sweet garlic jus

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

Hazelnut Soufflé

Tahitian vanilla ice cream • bitter chocolate sauce

1,788 per person

Sommelier's Wine Pairing - 3 glasses 588

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