CHRISTMAS DAY SET DINNER

Sea Urchin & Cauliflower Custard
Oscietra caviar・garden cress
海膽白花椰菜蒸蛋・特級魚子醬・田園水芹
Krug Grande Cuvée 173ème Édition

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Balik Salmon & Smoked Oyster
cucumber・yuzu・seaweed
煙燻頂級三文魚及蠔・青瓜・柚子・海藻

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Wild Mushroom Consommé
smoked ricotta・cep tortellini・beetroot・chives
野菌清湯・煙燻乳清芝士・牛肝菌義大利雲吞・紅菜頭・香葱

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Warm Boston Lobster Tart
sweet corn・baby leeks・sauce choron
烤波士頓龍蝦撻・粟米・大葱・番茄蛋黃汁
Chablis 1er Cru Montmains, J. Moreau & Fils, Burgundy, France 2024 (HKJC Private Label)

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Pan-seared Turbot
Alaskan crab & pea beignet・herb & vegetable nage
香煎多寶魚・脆炸阿拉斯加蟹肉青豆餅・香草蔬菜清湯
Chassagne-Montrachet 1er Cru 'Clos Saint Jean', Henri de Villamont
Burgundy, France 2024 (HKJC Private Label)

or

Beef Tournedos Rossini
green asparagus・pommes maxim・sauce perigourdine
香烤牛柳及香煎鴨肝・青蘆筍・馬鈴薯脆片・黑松露汁
Gevrey-Chambertin, Domaine de Belisle, Burgundy, France 2022 (HKJC Private Label)

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Strawberry Tiramisu
white chocolate・coconut・strawberry sorbet
士多啤利提拉米蘇・白朱古力・椰子・士多啤利雪葩

1,588 per person

Sommelier's Wine Pairing - 2 glasses 488
- 3 glasses 888 (with Krug Champagne)

If you have any food allergies, please inform our staff.
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。