CHRISTMAS DAY SET LUNCH

Balik Salmon & Smoked Oyster

cucumber・yuzu・seaweed

煙燻頂級三文魚及蠔・青瓜・柚子・海藻

Krug Grande Cuvée 173ème Édition

***

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

***

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

(add freshly shaved French black truffle 加新鮮法國黑松露 +$300)

Gevrey-Chambertin, Domaine de Belisle, Burgundy, France 2022 (HKJC Private Label)

***

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

888 per person

Sommelier's Wine Pairing - 2 glasses 688
(a glass of Krug Champagne and a glass of white or red wine)

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。