FESTIVE SPECIAL SET MENU

Lunch 午餐： 11:00 am - 2:30 pm | Dinner 晚餐： 6:00 pm - 9:30 pm

SALADS OR SOUPS

Parma Ham • Figs & Walnuts • Burrata Cheese Salad • Citrus Dressing
巴馬火腿無花果合桃布拉塔芝士沙律 • 柑橘汁

OR

Seafood • Mango & Avocado Salad • Tarragon Vinaigrette Dressing
海鮮香芒牛油果沙律 • 香草汁

OR

Italian Chicken • Vegetables Soup
意大利雜菜雞湯

OR

Chicken Soup • Coconut • Snow Fungus
椰子雪耳雞湯

OR

Seasonal Salad • Fresh Fruit
時令沙律 • 鮮果

MAIN COURSES

Roasted Turkey • Honey Glazed Ham
Braised Red Cabbage • Chestnut Turkey Stuffing • Sweet Potato Fries • Giblet Sauce
燒聖誕火雞 • 蜜汁火腿 • 燴紅椰菜 • 栗子火雞餡 • 番薯條 • 雞肝汁
328

Roasted Kagoshima Pork Loin (150g) • Garlic Prawns
Asparagus • Mushroom Ragout • French Fries • Gravy
燒鹿兒島豬柳 (150克) • 大蝦 • 蘆筍 • 燴蘑菇 • 薯條 • 燒汁
398

Steamed Whole Tiger Garoupa (450g) • Sliced Pork • Black Mushrooms • Steamed Rice
古法蒸原條老虎斑 (450克) • 絲苗白飯
348

Roasted Lamb Rump with Herb Crust • French Beans • Mashed Potatoes • Thyme Sauce
香草焗羊冧 • 法邊豆 • 薯蓉 • 香草汁
338

Wok-fried Beef Short Ribs • Black Pepper Sauce • Clay Pot • Steamed Brown Rice
黑椒牛仔骨煲 • 糙米飯
308

Thai Red Curry • Soft-Shell Crab & Seafood • Roti Paratha
泰式紅咖喱軟殼蟹 • 海鮮 • 薄餅
308

DESSERTS

Sweetened Papaya Soup • Snow Fungus • Peach Gum
木瓜桃膠雪耳糖水

Opera Cake • Gingerbread Ice Cream
歌劇院蛋糕 • 薑餅雪糕

Single Scoop of Ice Cream
單球雪糕

Selection of Daily Pastry
是日西餅

Freshly Brewed Coffee or Fine Tea (additional $15 for French Honey)
香濃咖啡或茗茶 (法國蜜糖另加 $15)

Additional $38 for Poached Seasonal Vegetables.
另加 $38 享用白灼時令蔬菜。

Spicy 辣味菜式

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。