

# Set Menu 套餐 24 Dec - 26 Dec 2025

## Appetisers or Soups **國盤或湯**

Please select one of the following 請選擇以下一款:

Smoked Salmon and Orzo Pasta Salad with Lemon Vinaigrette 米形意粉煙三文魚沙律配檸檬油醋汁

Chicken Salad "Vietnamese" Style 越式雞絲沙律

**Cream of Curried Cauliflower** 咖喱椰菜花忌廉湯

Chinese Soup of the Day 中式老火湯

#### Main Courses 主菜

**Roasted Lamb Chops** with Carrot, Dauphinoise Potato and Rosemary Sauce 烤羊排伴燴甘筍 及忌廉焗薯配迷迭香汁

**Short Rib and Onion Bibimbap** 洋蔥醬油牛小排石頭鍋飯

Slow Roasted Butter Ball Turkey and Honey Glazed Ham with Purple Sweet Potatoes, Red Cabbage, **Chestnut Turkey Stuffing** and Cranberry Sauce 慢燒火雞及蜜餞火腿 配紫薯、燴紅椰菜、粟子餡及紅莓醬 378 Steamed Eel with Fermented Olive, **Black Bean and Garlic** served with Steamed Rice 欖角豆豉蒜蓉蒸白鱔伴香苗

298 Cheesy King Prawns Udons in Clay Pot 芝士蝦球鳥冬煲

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**Honey Mustard** 198 Slow-roasted Pork Loin with Kenvan Beans and Thyme Sauce 慢燒蜜糖芥末豬柳 伴法邊豆配百里香汁

#### **Served with Freshly Brewed Coffee or Fine Tea** 香濃咖啡或茗茶

#### Upgrade to 升級至 **Speciality Coffee** 特選咖啡 Ginger Tea with Brown Sugar 黑糖薑茶 House Red, White or Beer 40 紅酒、白酒或啤酒

### Desserts 特色甜品

Add 另加

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Please select one of the following 請選擇以下一款:

Black Sesame Choux Puff 黑芝麻泡芙 Sweet Soup of the Day 20 是日糖水 **Chestnut Cream Cake** 26 栗子忌廉蛋糕 **Black Forest Cake** 26 黑森林蛋糕



**Joyful Orange Cocoa** 45 橙香朱古力特飲 **Mulled Wine** 65 紅酒特飲

If you have any food allergies, please inform our staff 如果您有食物過敏,請通知我們的工作人員