

Swiss Cheese Fondue Experience

Daily: 5 pm – 9 pm

A decadent blend of aged Swiss cheeses, white wine, and aromatic garlic,

served piping hot in a traditional fondue pot.

Designed for sharing, savoring, and indulging.

Accompaniments:

Artisan French Bread Cubes Crusty and golden, perfect for dipping

Toasted Brioche Bites Buttery and soft, with a hint of sweetness

Seasonal Cooked Vegetables: Broccoli florets, baby new potatoes

Smoked Ham Slices

Mini Sausages

Grilled Forest Mushrooms

Roasted golden Cauliflower

Prosciutto-Wrapped Asparagus

Side Bite Dishes:

Cornichons & Pickled Pearl Onions

Walnut Halves & cashew nuts for a nutty, sweet counterpoint to the richness

HK\$338 + 10% For Two