

New Year Eve Set Dinner Menu

31 Dec 2021

Smoked salmon tartare with caviar, mandarin-lime dressing

煙三文魚他他配魚子醬及青檸檬醬

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Clear tomato consume with pan seared scallop

蕃茄清湯伴香煎帶子

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Herb crusted Lamb Rack with zucchini cannelloni, chanterelles mushroom

香草麵包糠羊架配意大利胡瓜卷及雞油菌

Or

Sous vide fillet of beef, Pomme Anna and mushroom purée

低溫慢煮牛柳配安娜薯及白菌茸

Or

Halibut fillet with hollandaise sauce, torched asparagus and grapefruit brûlée.

香煎比目魚柳配荷蘭汁, 燒露筍及西柚 brulee

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Bitter chocolate mousse, kirsch cream, cherry filling

特濃朱古力慕絲配櫻桃白蘭地忌廉

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Coffee or Tea

咖啡或茶

**\$388+10% per person**