



BUBBLY DINNER UNDER THE STARS MENU

\$1,200 per couple (1-23 & 26-30 December 2020)

\$1,400 per couple (24-25 & 31 December 2020)

Including a glass of Taittinger Brut Reserve Champagne per person

APPETISER 前菜

Hokkaido scallop tartare

Apple, apple cider gel, yuzu-kosho, cucumber, Puffed spelt, shishito

北海道帶子他他

蘋果、蘋果酒凝膠、柚子胡椒醬、青瓜、斯佩耳特小麥、青椒仔

SOUP 湯

Minestrone soup

Cannellini beans, zucchini, edamame, basil oil

意大利雜菜湯

白腰豆、意大利小黃瓜、枝豆、羅勒油

CHOICE OF MAIN 主菜 (二選一)

US ribeye with roasted new potatoes

Green asparagus, grilled mushrooms, truffle- red wine gravy

美國肉眼扒配焗新薯

伴蘆筍、烤蘑菇配松露紅酒汁

Grilled salmon fillet

Green asparagus, black trumpet mushrooms, Potato purée, spinach cream sauce

烤三文魚扒

伴蘆筍、黑喇叭菇、香滑薯蓉配菠菜忌廉汁

DESSERT PLATTER 甜品拼盤

Raspberry cheesecake, rose strawberry pudding, Chocolate mousse pudding, raspberry macarons, 覆盆子芝士蛋糕、玫瑰士多啤梨布丁、朱古力慕絲布丁、覆盆子馬卡龍

This offer cannot be used in conjunction with other discount or privileges.

Prices are subject to a 10% service charge.